

## NYC RESTAURANT WEEK® WINTER 2026

## 3 Course Prix Fixe Dinner

**\$45 PER PERSON**

tax and gratuity not included

+ choice of

(V) ASPARAGUS CEVICHE, Tiger's milk &amp; Sunchoke

SCALLOP CEVICHE, Tiger's milk &amp; Sunchoke

YELLOWTAIL CRUDO, Salsa macha &amp; grapefruit



+ choice of

(V) CORN DUMPLING &amp; Truffle salsa verde

WAGYU OXTAIL SPRING ROLL &amp; Sweet onion

OCTOPUS SKEWER &amp; Saffron aioli

+ choice of

BERKSHIRE RIB, Soy &amp; Muhammara

FRIED RICE x LOBSTER &amp; Xo sauce



(V) GNOCCHI &amp; Cauliflower

**DESSERT**

INJEOLMI MOUSSE, Cocoa Leaf &amp; Hazelnut

(V) POP ROCKS, Matcha &amp; Strawberry

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*

\*Please note that we are unable to accommodate the following dietary restrictions or allergies: pork, beef, chicken, vegan, vegetarian, dairy, soy, nuts, seafood or alliums.