

# ESSEX

## NYC Winter Restaurant Week

### 3-Course Dinner Menu 42

#### First Course

##### **Dozen Bluepoint Oysters**

shallot mignonette | essex cocktail sauce

##### **Braised Angus Short Rib**

polenta | porcini broth

##### **Ahi Tuna Poke**

avocado | cilantro | wasabi | wonton crisps

##### **Potato Leek Soup**

crispy shallots | lardons

##### **Fresh Burrata & Prosciutto di Parma**

baby heirloom tomato salad | black lava salt | balsamic

##### **Beet Tartar**

pistachios | endive | goat cheese crumbles

#### Main Course

##### **Creekstone Farms Angus NY Strip Steak**

yukon gold mashed potatoes | crispy onions  
grilled asparagus | red wine reduction

##### **Chilean Sea Bass**

coconut basmati rice | yuca sticks | green curry

##### **Moullard Duck Leg Confit**

baby bok choy | parsnip mash

##### **Australian Lamb Chops**

rosemary potatoes | cranberry reduction

##### **New Bedford Sea Scallops Over Risotto**

roasted corn | asparagus | mascarpone  
(vegetarian preparation available)

#### Dessert

##### **Chocolate Mousse Cake with Crème Anglaise**

##### **Banana Cream Cake with Warm Chocolate Sauce**

##### **Seasonal Sorbets with Fresh Berries**