

ESSEX

NYC Summer Restaurant Week

3-Course Dinner Menu 42

First Course

Fried Oysters “Rockefeller”

pancetta | boursin | spinach | BBQ mignonette

Summer Gazpacho with Shrimp

heirloom tomatoes | cucumber | croutons

Braised Angus Short Rib

creamy polenta | porcini broth

Ahi Tuna Poke

avocado | cilantro | wasabi | wonton crisps

Prosciutto di Parma & Cheese Plate

aged manchego | burrata | fig jam

Beet Tartar

pistachios | endive | goat cheese crumbles

Main Course

Soft Shell Crab

hearts of palm & avocado salad | caper sauce

Certified Angus Prime NY Strip Steak

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

Seared Arctic Char Salmon

beluga lentils | brussels sprouts | tomato emulsion

Moullard Duck Leg Confit

baby bok choy | parsnip mash

Australian Lamb Chops

couscous timbale | tzatziki | mint spice

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