

ESSEX

NYC WINTER RESTAURANT WEEK

JAN 21ST - FEB 8TH | 3-COURSE DINNER MENU 42

STARTERS

DOZEN BLUEPOINT OYSTERS

SHALLOT MIGNONETTE | HOUSE-MADE COCKTAIL SAUCE

BRAISED ANGUS SHORT RIB

CREAMY POLENTA | PORCINI BROTH

AHI TUNA POKE

AVOCADO | CILANTRO | WASABI | WONTON CRISPS

POTATO LEEK SOUP

CRISPY ONIONS | LARDONS

ROASTED PEAR & OAK-LEAF SALAD

CARAMELIZED WALNUTS | ROQUEFORT | PEAR VINAIGRETTE

PROSCIUTTO DI PARMA & CHEESE PLATE

AGED MANCHEGO | BURRATA | FIG JAM

MAIN COURSE

SEARED ARCTIC CHAR SALMON

LENTIL & CITRUS SALAD | RED CHIMICHURRI

ANGUS PRIME NY STRIP STEAK "FRITES"

SWEET POTATO FRIES | GRILLED ASPARAGUS | RANCHERO SAUCE

MOULARD DUCK LEG CONFIT

BABY BOK CHOY | PARSNIP MASH

LOBSTER RAVIOLI

SAFFRON-SAGE CREAM SAUCE

AUSTRALIAN LAMB CHOPS

POTATO LASAGNA | HOUSEMADE BEET CHIPS

NEW BEDFORD SEA SCALLOPS OVER RISOTTO

ROASTED CORN | ASPARAGUS | MASCARPONE
(VEGETARIAN PREPARATION AVAILABLE)

DESSERT

CHOCOLATE MOUSSE CAKE WITH CRÈME ANGLAISE

BANANA CREAM CAKE WITH CHOCOLATE SAUCE

TRIO OF SORBETS WITH FRESH BERRIES