

# 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**

WINTER BEET & 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**