

ESSEX

NYC SUMMER RESTAURANT WEEK

JUL 22ND - AUGUST 16TH | 3-COURSE DINNER MENU 42

STARTERS

Dozen Bluepoint Oysters*

SHALLOT MIGNONETTE | ESSEX COCKTAIL SAUCE

Braised Angus Short Rib

CREAMY POLENTA | PORCINI BROTH

Ahi Tuna Poke*

AVOCADO | CILANTRO | WASABI | WONTON CRISPS

Pork Belly Tacos

GRILLED PINEAPPLE CHUTNEY | QUESO FRESCO

Tuscan Kale & Pomegranate Salad (Vegan)

TOASTED WALNUTS | CHAMPAGNE GRAPES
HONEYCRISP APPLES | ALMOND MILK DRESSING

Burrata with Prosciutto di Parma Chips

BLOOD ORANGES | BLACKBERRIES | HAWAIIAN LAVA SALT

MAIN COURSE

Seared Arctic Char Salmon*

SUMMER CITRUS SALAD | RED CHIMICHURRI

Angus Prime NY Strip Steak*

BLISTERED CHERRY TOMATOES & SHISHITO PEPPERS
CELERY ROOT PURÉE | BONE MARROW BUTTER

New Bedford Sea Scallops

WATERMELON RADISH | FRISÉE | ASPARAGUS | ONION CHAR

Lobster Ravioli

SAFFRON-SAGE CREAM SAUCE

Vegan Bolognese

ZUCCHINI NOODLES | CRISPY TOFU | FRESH BASIL

Australian Lamb Chops*

TRICOLOR BEET SALAD | TOBIKO CAVIAR CRÈME FRAÎCHE

DESSERT

Espresso & Cardamom Semifreddo

BOURBON CHERRIES | CASCARA GLASS

Poached Strawberry Tarts

LEMON CURD | THAI BASIL | BUTTERCREAM

Trio of Sorbets with Fresh Berries

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES