

# PARK AVENUE

RESTAURANT WEEK 2017

LUNCH \$29

**Cucumber Mule \$10**

*Cucumber Vodka, Housemade Ginger Beer*

*Grüner Veltliner, Macherndl, Austria 2011 \$10/40*

*Tokaji Furmint, Kiralyudvar, Hungary 2013 \$10/40*

*Nebbiolo, Travaligni, Italy 2014 \$10/40*

*Syrah, Baker Lane, Sonoma Coast 2010 \$10/40*

## APPETIZERS

ROASTED BUTTERNUT SOUP Rosemary Apple Crème Fraiche & Pepitas

LOCAL BURRATA Persimmon "Alla Puttanesca"

HAMACHI CRUDO Marcona Almonds, Grapes & Olives

PEEKYTOE CRAB & KABOCHA TOAST Red Apple Hot Sauce (\$5 supplement)

PUMPKIN RAVIOLI Hazelnuts & Pecorino, Pickled Cranberries

## MAIN COURSE

EVERYTHING CRUSTED BRANZINO Smoked Cream Cheese & Pickled Onions

SCOTTISH SALMON Granny Smith Apple, Pecans & Smoked Miso

OPEN FACED SHORT RIB SANDWICH Horseradish Crème Fraiche & Blue Cheese

GREEN CIRCLE CHICKEN Salsify & Black Garlic

DRY AGED SIRLOIN Wild Mushrooms & Bordelaise Au Poivre (\$8 supplement)

## DESSERTS

STICKY TOFFEE GINGERBREAD PUDDING Candied Lemon & Lemon Cream

"TAKE 5" MOUSSE Chocolate, Caramel Peanut Butter & Pretzels

PEAR & POMEGRANATE SORBET Wine -Soaked Figs

WINTER MARKET FRUIT PLATE

PARK AVENUE CHOCOLATE CUBE Chocolate Ancho Sorbet (\$5 supplement)

(Side Dishes, Beverages, Tax and Gratuity are not included.)

