

## Winter Prefix Menu

(Sunday-Thursday)  
Two Course for \$32  
Add Dessert for \$38

### Appetizer

#### **Parmesan Risotto**

Winter Mushrooms and Herbs

or

#### **Broccoli Kale Salad(Add Egg \$4)**

Mustard Vinaigrette, Sour Dough Croutons

### Entree

#### **Chile Braised Lamb Ragu**

Goat Cheese Gnudi, Crispy Garlic and Basil

or

#### **Organic Roasted Chicken**

Winter Vegetables, Mustard Emulsion and Tarragon

### Dessert

#### **Buttermilk Panna Cotta**

Caramelized Oats, Blood Orange

or

#### **Choice Of Ice Cream or Sorbet**

Chef/Proprietor Jean-Georges Vongerichten

Executive Chef Drew Hiatt

Pastry Chef Amanda Wallace

\*consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions