



## **NYC Restaurant Week Winter 2012**

*Monday, January 16—Friday, February 10  
Monday-Friday*

### **Prix Fixe Dinner**

\$35.00

#### **Maytag Blue Cheese & Endive Salad**

Spiced Pecans & Honeycrisp Apples, Cider Vinaigrette

#### **Smoked Bratwurst Stuffed with Cheddar**

Choucroute & Creole Mustard

#### **Butternut Squash Soup**

Sourdough Croutons

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#### **Garganelli**

Forest Mushroom Bolognese, Acorn Squash & Peas, Sage Cream

#### **Moroccan Braised Lamb Shank**

Lentils, Paprika Onions, Confit Tomatoes & Dates

#### **Pan Roasted Brook Trout**

Braised Escarole & Spiced Sweet Potato Purée, Almond Brown Butter

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#### **Chocolate & Salted Caramel Crisp**

#### **Apple Crumble Tart**

Green Apple Sorbet

#### **Strawberry Panna Cotta**

Pistachio Anglaise

Stephen Lewandowski, Executive Chef  
Stéphane Motir, Pastry Chef

Drew Nieporent, Proprietor  
Martin Shapiro, Managing Partner

\*menu items subject to change

375 Greenwich Street • New York, NY 10013 • T: 212.941.3900 • F: 212.941.3915  
[www.myriadrestaurantgroup.com](http://www.myriadrestaurantgroup.com)