

Tribeca Grill

SUMMER RESTAURANT WEEK 2018

LUNCH PRIX FIXE MENU

2 Courses \$26

3 Courses \$31

Chilled Corn Soup *Charred Corn & Crème Fraiche*

Point Reyes Blue Cheese Salad *Endive, Greens, Fresh Herbs*

Roasted Baby Beets *Pistachios & Cranberry Vinaigrette*

Queso Fundido *Monterey & Pepper Jack Cheese, Poblano Peppers & Warm Tortillas*

Trofie Pasta *Zucchini Mint Pesto*

Roasted Amish Chicken *Summer Corn Relish*

Cold Poached Salmon *Cucumber Salad, Tahini & Dill Yogurt*

Hanger Steak Sandwich *Herbed Baguette, House-made Chips*

Tribeca Chocolate Cake

Tahitian Vanilla Crème Brûlée

Stone Fruit Cobbler a la Mode *Vanilla Ice Cream*

New York Cheesecake

Tribeca Grill

SUMMER RESTAURANT WEEK 2018

DINNER PRIX FIXE MENU

3 Courses \$42

Chilled Corn Soup *Charred Corn & Crème Fraiche*

Point Reyes Blue Cheese Salad *Endive, Greens, Fresh Herbs*

Roasted Baby Beets *Pistachios & Cranberry Vinaigrette*

Hamachi Crudo *Cucumber Water, Yuzokosho & Cilantro*

Trofie Pasta *Zucchini Mint Pesto*

Roasted Amish Chicken *Summer Corn Relish*

Olive Oil Poached Salmon *Asparagus, Celery Root Puree, Sorrel Jus*

Grilled Berkshire Pork Chop *Mixed Spring Beans & Smoked Bacon*

Tribeca Chocolate Cake

Tahitian Vanilla Crème Brûlée

Stone Fruit Cobbler a la Mode *Vanilla Ice Cream*

New York Cheesecake

Tribeca Grill

SUMMER RESTAURANT WEEK 2018

BRUNCH PRIX FIXE MENU

2 Courses \$26

3 Courses \$31

Ithaca Milk Yogurt Parfait *Granola & Market Berries*

Chilled Corn Soup *Charred Corn & Crème Fraiche*

Point Reyes Blue Cheese Salad *Endive, Greens, Fresh Herbs*

Queso Fundido *Monterey & Pepper Jack Cheese, Poblano Peppers & Warm Tortillas*

Goat Cheese & Fines Herbes Omelette *Yukon Gold Potato Hash*

French Toast *Dulce de Leche, Pineapple, & Coconut Cream*

Cold Poached Salmon *Cucumber Salad, Tahini & Dill Yogurt*

Trofie Pasta *Zucchini Mint Pesto*

Tribeca Chocolate Cake

Tahitian Vanilla Crème Brûlée

Stone Fruit Cobbler a la Mode *Vanilla Ice Cream*

New York Cheesecake