

SUMMER RESTAURANT WEEK 2009

July 12-31* | Lunch: \$24.07



LUNCH

appetizers

Pork Belly Mini Sandwich

Quail Egg, Smoked Paprika Mayo, Salt and Pepper Chips

Mulligatawny Soup

Poached Hen's Egg, Chicken

Heirloom Tomato Salad

Basil "Pesto", Pine Nut Mustard, Manni Olive Oil

entrées

Herb-Crusted Skate

Lentils, Pineapple, Capers, Brown Butter

Poached Lobster Salad

Pea Leaves, Mango, Fennel, Avocado

Marinated Hanger Steak

Kimchi, Nashi Pear, Scallions, Charred Lily Bulbs

desserts

Blood Orange Mirror Cake

White Chocolate Mousse, Passion Fruit Coulis

Warm Banana Pudding

Caramel Cream, Rum Butterscotch

Coconut Soup

Chocolate Panna Cotta, Tropical Fruit

Executive Chef Julian Alonzo

BRASSERIE



*Includes Sundays.
Not Available on Saturdays.



NYC
Restaurant Week
Summer 2009

SUMMER RESTAURANT WEEK 2009

July 12-31* | Dinner: \$35.00



DINNER

appetizers

King Crab Salad

Cucumber, Hearts of Palm, Canary Melon

Mulligatawny Soup

Poached Hen's Egg, Chicken

Heirloom Tomato Salad

Basil "Pesto", Pine Nut Mustard, Manni Olive Oil

entrées

Slow-Cooked BBQ Pork Belly

Lime, Cilantro, Kimchi, Nashi Pear and Daikon

Cuttlefish Risotto

Cherry Tomatoes, Meyer Lemon

Roasted Skate Stuffed with Lobster

Wood Ear Mushrooms, Sauce Sorel, Patty Pan Squash

desserts

Blood Orange Mirror Cake

White Chocolate Mousse, Passion Fruit Coulis

Warm Banana Pudding

Caramel Cream, Rum Butterscotch

Coconut Soup

Chocolate Panna Cotta, Tropical Fruit

Executive Chef Julian Alonzo

BRASSERIE

812

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