

Tribeca Grill

NYC Restaurant Week Winter 2010

Monday, January 25—Friday, January 29
and Sunday January 31—Friday, February 5

Prix Fixe Lunch
\$24.07

Spiced Chestnut Soup
Braised Oxtail & Apple Gastrique

Baby Beet & Goat Cheese Salad
Apples Raisins Chutney, Pine Nuts & Hazelnut Vinaigrette

Grilled Lamb Sausage
Curried Chickpea, Eggplant & Tomato Stew

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Black Truffle Cavatelli
Wild Mushroom Ragoût, Swiss Chard & Pecorino Toscano

Pan Roasted Atlantic Salmon
Tuscan White Beans, Zucchini & Savoy Cabbage, Bouillabaisse Broth

Red Wine Braised Short Rib
Brussels Sprouts, Chanterelles & Pancetta

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Chocolate Hazelnut Mousse Cake

New York Style Cheesecake
Vanilla Berry Compote

Upside-down Pineapple Cake
Rum Gelato

Stephen Lewandowski, Executive Chef
Stéphane Motir, Pastry Chef

Drew Nieporent, Proprietor
Martin Shapiro, Managing Partner

Tribeca Grill

NYC Restaurant Week Winter 2010

Monday, January 25—Friday, January 29
and Sunday January 31—Friday, February 5

Prix Fixe Dinner
\$35.00

Braised Octopus Salad

Celery, Roasted Peppers & Yukon Gold Potatoes, Lemon Mustard Vinaigrette

Baby Beet & Goat Cheese Salad

Apples Raisin Chutney, Pine Nuts & Hazelnut Vinaigrette

Grilled Lamb Sausage

Curried Chickpea, Eggplant & Tomato Stew

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Black Truffle Cavatelli

Wild Mushroom Ragoût, Swiss Chard & Pecorino Toscano

Red Wine Braised Short Rib

Chestnut Gnocchi, Brussels Sprouts & Sweet Carrots

Pan Roasted Brook Trout

Creamy Crab & Potato Purée, Pickled Swiss Chard, Marcona Almond Sherry Beurre Noisette

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Chocolate Hazelnut Mousse Cake

New York Style Cheesecake

Vanilla Berry Compote

Upside-down Pineapple Cake

Rum Gelato

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