

# Summer of Hits Menu

\$68

per person, exclusive of tax & gratuity

## Starters

(select one)

Tuna Poke Wonton Tacos\*  
*cilantro, radish, wasabi kewpie*

Kale & Apple Salad  
*candied pecans, shaved goat cheese,  
pancetta, apple cider vinaigrette*

Grilled Cheese, Smoked Bacon  
& Tomato Soup Dumplings

Thai Style Deep-Fried Shrimp

Little French Dips\*

*slow-roasted prime sirloin, Gruyère cheese,  
horseradish-garlic aioli, house-made au jus*

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## Entrées

(select one)

Oven-Braised Chicken Meatballs  
*whipped ricotta, wild mushroom, truffle*

Mexican Street Corn Ravioli  
*poblano crema, cotija cheese, fresno peppers*

Grilled Lamb Chops\*  
*creamy polenta, port wine glaze*

Gochujang Salmon\*  
*black garlic risotto, kimchi slaw, ginger aioli*

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## Accessories

(select one)

BBQ Fries

Panko Onion Rings

Truffled Mac & Cheese

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## Desserts

(select one)

“les,nyc” Doughnuts  
*dark chocolate fudge, berry, and caramel sauce*

Strawberry Shortcake Shots  
*Génoise sponge, strawberry compote, vanilla cream*

Black-Bottomed Butterscotch Pot de Crème  
*coconut chantilly*

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.