

Manuela

DINNER

SAMPLE

SMALL AND TO SHARE

- Sesame bread with house cultured butter 12
Cream biscuits with country ham and Steen's butter 16
Crudités with preserved lemon tahini (vg) 13

STARTERS

- Wellfleet oysters with Granny Smith apple vinegar and mint oil* 20
Coal roasted scallops with nduja butter and chives 32
Long Island fluke crudo with pickled mandarinquat and mint* 24
Farm lettuces with aged red wine vinegar and radish (vg) 16
Steak tartare with Calabrian chili vinaigrette and garlic toast* 26
Chicories with blood orange, pistachios and von trapp blue cheese (v) 23
Roasted beets with whipped feta and chermoula (v) 17
Chilled royal red shrimp with saffron aioli and lemon 20

MAIN COURSES

- Butter beans with roasted turnips and chimichurri (vg) 25
Mushroom chou farci with parsnips and white miso (v) 34
Grilled swordfish with sumac and guindilla peppers 40
Pan roasted monkfish tail with kabu turnips and sauce Americaine 39
Red Wine braised beef with pommes puree and bloomsdale spinach 44
Snowdance Farm half chicken with chile de arbol, white bbq sauce and lemon 42
Hudson Valley duck breast with negi scallions and duck jus 43
Bone-in ribeye for two with green peppercorn sauce* 175

FOR THE TABLE

Butterball potatoes with
dill onions and crème
fraiche (v)
16

Rainbow carrots, salsa
verde and hazelnut
dukkah
16

Grilled caraflex cabbage
with bottarga and
breadcrumbs
16

Winter squash with
Mimolette and cashew
crumble (v)
16



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ABOUT THE ART

TO HELP US SUPPORT PROJECT EATS, LET US KNOW IF YOU WOULD LIKE TO
ADD A VOLUNTARY DONATION OF \$1 TO YOUR BILL

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

**PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, OUR
DISHERS ARE MADE HERE AND MAY CONTAIN TRACE INGREDIENTS