

STARTERS

- Potato rolls with honey and fennel pollen XX
- Wellfleet oysters with fig leaf mignonette* 20
- Tater tots with comeback sauce (v) 16
- Grilled broccolini with béarnaise and capers (v) 16

APPETIZERS

- Dry-aged beef tartare with horseradish and marrow toast 22
- Manuela biscuits with Steen's butter and country ham 16
- Chicories with citrus, walnuts and Von Trapp blue cheese (v) 22
- Long Island fluke crudo with nuoc cham and chili* 24
- Roasted beets with figs, pistachio and feta (v) 18
- Market crudités with house labneh (v) 14

ENTREES

- Mushroom tagliatelle with Parmesan and black truffle XX
- Roasted honey nut squash with black rice and coconut curry XX
- Roasted chicken with white bbq sauce and Chile de Arbol XX
- Seared halibut with cabbage, fioretto cauliflower and sauce champagne* 42
- Duroc pork chop Milanese with puntarelle, fennel and Parmesan* 42
- Hudson Valley duck breast with quince and Treviso* 48
- Bone in NY strip with sauce Bordelaise and onion rings* 160

DESSERT

- Basque cheesecake with grilled fruit 18
- Fig Bakewell with crème fraîche 17
- Cookie dough chocolate fondant with mascarpone ice cream 18
- Selection of cheeses with Catskills honey and bread 16/26/36
- Today's selection of ice cream and sorbet XX



LEARN MORE
ABOUT MANUELA

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 DISHES ARE MADE HERE AND MAY CONTAIN TRACE INGREDIENTS