

AUGUSTINE

Five Beekman Street

NEW YORK CITY

Restaurant Week

JANUARY 29 - FEBRUARY 02

LUNCH PRIX FIXE \$29

PLEASE CHOOSE ONE ITEM PER CATEGORY

APPETIZER

SOUP DU JOUR

PETIT SALAD*

aged sherry vinaigrette, thinly cut radishes and carrots

HAMACHI CRUDO*

yuzu, radish, espelette and shiso

ENTRÉE

TUNA NIÇOISE SALAD*

potato fourchette, tomato confit, olive tapenade, haricot verts, soft-boiled egg

AUGUSTINE BURGER*

caramelized onions, Gruyère cheese and pommes frites

FARM-RAISED CHICKEN

herbes de Provence, roasted root vegetables and wild watercress

DESSERT

HOMEMADE ICE CREAM AND SORBET

FLOURLESS CHOCOLATE CAKE

blackberries, passion caramel sauce

EXECUTIVE CHEFS: DANIEL PARILLA

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS, OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. ALTHOUGH EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS.