

AUGUSTINE

Five Beekman Street

NEW YORK CITY

Restaurant Week

FEBRUARY 05 - FEBRUARY 09

LUNCH PRIX FIXE \$29

PLEASE CHOOSE ONE ITEM PER CATEGORY

APPETIZER

SOUP DU JOUR

AVOCADO AND CRAB SALAD

hearts of palm, mâche, Sancho pepper and a grapefruit vinaigrette

STEAK TARTARE*

hand-cut with yuzu kosho, nori, quail egg

ENTRÉE

LAMB SANDWICH*

tomato, grilled red onions, harissa mayonnaise,
seeded sourdough bread

MOULES A LA CITRONELLE*

coconut milk, basil, cilantro and grilled bread

TUNA PAN BAGNAT*

grilled eggplant, piquillo peppers, fennel confit, white anchovies,
egg mimosa, ciabatta bread

DESSERT

HOMEMADE ICE CREAM AND SORBET

POMMES GALETTE AU CALVADOS

apple tart with Calvados apple purée and butterscotch ice cream

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.