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ny restaurant week

first

Chilled melon soup with pickled salt and
pepper cucumbers

Kale salad with shaved carrots, almonds
and curry vinaigrette

Sugar snap peas, snow peas, lemon,
good olive oil

second

Griddled summer squash, dandelion greens,
feta, aleppo chili

Chayote squash "milanese" with green bean
gribiche and bitter greens

Three grain stir fry with lily bulb, edamame
and avocado

Two courses \$26

Chefs John Fraser and Garrett Eagleton