

# GOTHAM

12 E 12

## Event Menu

Three courses \$155

Four courses \$180

Niman Ranch Steak Three Course \$225

### SUNCHOKE SOUP

*sunchoke chips, bacon jam*

### SPRING GREENS SALAD

*lettuce, petite herb, radish, sesame vinaigrette*

### YELLOWFIN TUNA TARTARE

*ginger-yuzu vinaigrette, shiso, togarashi cracker*

### HEIRLOOM CARROT SALAD

*harissa, labneh, cocoa nib*



### CAVATELLI

*pesto genovese, marinated tomato, chestnut mushroom*



### HALIBUT

*butter bean, 'nduja, treviso, riesling sauce*

### LONG ISLAND DUCK BREAST

*preserved cherries, kohlrabi, sumac, soubise*

### BRANDT STRIP STEAK

*rutabaga pavé, baby leeks, maitake pureé, bordelaise*

### NIMAN RANCH BONE-IN RIBEYE

*tomahawk grass-fed  
served with 3 sides and bordelaise sauce*



### FLOURLESS CHOCOLATE CAKE

*salted almond ice cream*

### DARK PASSION

*dark chocolate, crèmeux, passion caramel  
cocoa nib wafer, passion fruit sorbet*

### SORBET SELECTION

*apricot, pear, raspberry*

@gothamnewyork

Executive Chef Ron Paprocki  
Chef de Cuisine Sebastián Cacho