

GOTHAM

12 E 12

Event Menu

Three course \$155

Four course \$180

Niman Ranch Steak Three Course \$225

KAVIARI CAVIAR

baeri sturgeon, egg, crème fraîche, chive, blini 148

LEEK SOUP

smoked poblano, yukon potato, leek oil

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

green asparagus, gruyère, chanterelle mushroom

HALIBUT

butter bean, nduja, treviso, riesling sauce

LONG ISLAND DUCK BREAST

preserved cherries, kohlrabi, sumac, soubise

BRANDT STRIP STEAK

pommes purée, baby leeks, maitake purée, bordelaise

NIMAN RANCH BONE-IN RIBEYE

tomahawk grass-fed

served with 3 sides and bordelaise sauce

FLOURLESS CHOCOLATE CAKE

dark chocolate, salted almond ice cream

DARK PASSION

dark chocolate, crèmeux, passion caramel

cocoa nib wafer, passion fruit sorbet

SORBET SELECTION

apricot, pear, raspberry

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Executive Chef Ron Paprocki