

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

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 leek, 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