



NYC Restaurant Week Summer 2012

Sunday-Friday | July 16—August 10

Prix Fixe Lunch

\$24.07

Heirloom Tomato Salad

Opal Basil Vinaigrette

Falafel

Summer Vegetables, Tzatziki

Sweet Corn Bisque

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Pennette

Fava Beans, Haricots Verts, Pecorino Toscano, Basil Pesto

Herb Roasted Chatham Cod

Ratatouille, Basil Oil

Grilled Skirt Steak

Minted Quinoa Salad, Salsa Verde

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Chocolate Rum Truffle

Candied Kumquats

Blueberry Cheesecake

Warm Peach Tart

Ruby Peach Sorbet

Kamal Rose, Executive Chef
Stéphane Motir, Pastry Chef

Drew Nieporent, Proprietor
Martin Shapiro, Managing Partner

*menu items subject to change

375 Greenwich Street • New York, NY 10013 • T: 212.941.3900 • F: 212.941.3915
myriadrestaurantgroup.com



NYC Restaurant Week Summer 2012

Sunday-Friday | July 16—August 10

Prix Fixe Dinner

\$35.00

Heirloom Tomato Salad

Opal Basil Vinaigrette

Shrimp Sausage

Crispy Chickpeas, Romesco Sauce

Sweet Corn Bisque

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Pennette

Fava Beans, Haricots Verts, Pecorino Toscano, Basil Pesto

Grilled Pork Chop

Summer Bean Salad, Salsa Verde

Herb Roasted Chatham Cod

Ratatouille, Basil Oil

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Chocolate Rum Truffle

Candied Kumquats

Blueberry Cheesecake

Warm Peach Tart

Ruby Peach Sorbet

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