



HAPPY HOLIDAYS

here are some chef specials to celebrate!

ROASTED SEA SCALLOPS 32

curry butter, cauliflower, caper-honey emulsion

GLAZED HONEY ROASTED PORK LOIN with all the trimmings... 40

whipped potatoes, green bean casserole, baked mac & cheese, mushroom gravy

VEGETARIAN NUT ROAST with all the trimmings... 40

whipped potatoes, green bean casserole, baked mac & cheese, mushroom gravy

RED VELVET YULE LOG 12

a festive dessert, the perfect sweet ending to your holiday meal

FROM THE BAR

LET IT SNOW 17

frangelico liqueur, coconut, vanilla, oat milk, winter spices, choice of vodka or rum

TAKE CARE NEW YORK

exec chef: christopher d'ambrosio

culinary director: barry tonks



www.takecare.nyc

Instagram: [takecare.newyork](https://www.instagram.com/takecare.newyork)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

