

'TREAT YOURSELF' DINNER

3 courses - \$45 per person

FIRST COURSE *choose one*

MEATBALL SLIDERS fennel ragu, fior siardo cheese

SALMON TARTARE green apple, horseradish, everything bagel crostini

SHAVED ZUCCHINI SALAD calabrian chili-almond dressing, mint, pecorino

SECOND COURSE *choose one*

GRILLED CHICKEN citrus marinade, spicy carrot and radish slaw

FISH & CHIPS beer battered cod, mushy peas, tartar sauce, salt and vinegar

PARISIAN GNOCCHI jambon, gruyère sauce, fine herbs

CHARRED CAULIFLOWER STEAK harrisa paste, cilantro yogurt

THIRD COURSE *choose one*

BAKED NY CHEESECAKE berry sauce, graham crust

TRIPLE CHOCOLATE CREAM PIE chantilly cream

BROWN BUTTER CHOCOLATE CHIP COOKIE SKILLET salted caramel, vanilla ice cream

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.