

The Noortwyck

/ RW cocktail / 15

Gimlet Himbrimi London Dry Gin, lime

Bee's Knees Himbrimi Old Tom Gin, lemon, spiced honey

Negroni Himbrimi London Dry Gin, campari, vermouth

NYC Restaurant Week® Winter 2026

\$60 per person

/ first course /

Leeks Vinaigrette hazelnut, meredith feta and black truffle

or

Kale Salad toasted pine nut and 7 year gouda

or

Chicken Liver Parfait cara cara marmalade, honey cardamom toast

/ second course /

Escargot Agnolotti garlic and parsley

or

Roasted Half Chicken tarragon, brioche and Albufera sauce

or

Black Bass lobster bisque, chorizo and fennel

/ dessert /

Seasonal Scoop

or

Bruléed Rice Pudding mascarpone and raspberry

