



SUNDAY 3~COURSE DINNER: PRIX FIXE MENU
DINE-IN ONLY, 5PM-CLOSE

\$49 PER PERSON

FIRST COURSE

ORGANIC GREENS, CHERRY TOMATO, JULIENNE CARROTS
CHAMPAGNE VINAIGRETTE

CRISPY CALAMARI, BABY LETTUCE, SWEET CHILI EMULSION

RICOTTA GNOCCHI, SUN-DRIED TOMATO, SHIITAKE MUSHROOMS
BASIL SPINACH CREAM SAUCE

SOUP OF THE DAY

SECOND COURSE

BABY BACK RIBS, KENTUCKY BOURBON GLAZE, ASIAN COLESLAW
FRENCH-STYLE POTATO SALAD

BARNEY'S "FAMOUS" LONG ISLAND DUCK
CHEFS DAILY PREPARATION +\$9

CHICKEN PAILLARD "BARNEY'S STYLE", HOMEMADE FETTUCCINE
BABY ARUGULA, HERB LEMON BROTH

CRISPY SALMON, BASMATI RICE, SAUTEED KALE, CORN SALAD
AVOCADO BEURRE BLANC

SESAME CRUSTED AHI TUNA, SUSHI RICE, SCALLIONS, CABBAGE SLAW
PICKLED GINGER, DIJON-HOISIN DEMI SAUCE +\$11

FILET MIGNON, CREAMED SPINACH, DIJON GARLIC ROASTED FINGERLING
POTATOES, CABERNET DEMI GLACE +\$13

PASTA PRIMAVERA

DESSERT

FLOURLESS CHOCOLATE CAKE

KEY LIME PIE, WHIPPED CREAM

HOMEMADE GELATO, TWO SCOOPS, PUFF PASTRY, WHIPPED CREAM

PRICES SUBJECT TO CHANGE
NOT VALID FOR PARTIES OF 6 OR MORE
NO SUBSTITUTIONS