

## CHOICE OF FIRST COURSE

### LOBSTER RAVIOLI

Seared Scallops, Wild Mushrooms, Asparagus,  
Pear Tomatoes, Ginger Soy Beurre Blanc

### KIM CHEE SEAFOOD MARTINI

Maine Lobster, Bay Scallops, Shrimp,  
Jumbo Lump Crabmeat, Peanuts

### HEIRLOOM TOMATO & BURRATA SALAD

Baby Arugula, Aged Balsamic Vinegar

### ROASTED CAULIFLOWER SOUP

Black Truffles, Petite Croutons

### TRI COLOR ROASTED BEET SALAD

Baby Arugula, Mache, Toasted Pine Nuts,  
Grilled Artichokes, Roasted Garlic,  
Crispy Goat Cheese, Balsamic Molasses Vinaigrette

# PAMPLEMOUSSE GRILLE

*Restaurant Week*  
January 2026

## CHOICE OF SECOND COURSE

### KOREAN MARINATED FLAT IRON STEAK

Rock Shrimp and Lap Cheong Fried Rice,  
Bok Choy

### RED WINE BRAISED SHORT RIB

Saffron Risotto, Melange of Baby Vegetables,  
Gremolata

### PORK SCHNITZEL

Braised Pomme Fondant, Rainbow Swiss Chard,  
Farm Fresh Egg, Brown Butter Caper Sauce

### HUDSON VALLEY DUCK CONFIT

Sweet White Corn, Porcini Mushrooms,  
Cherry Balsamic Reduction

### MISO BLACK COD

Rock Shrimp and Lap Cheong Fried Rice,  
Bok Choy, Ginger Soy Beurre Blanc

### CRISPY TOFU

Vegetable Fried Rice, Ginger Snow Peas,  
Ginger Soy Beurre Blanc

## CHOICE OF DESSERT

### WARM CHOCOLATE-CARAMEL CAKE

Vanilla Gelato, Caramel Sauce

### PINEAPPLE ORANGE TARTE TATIN

Vanilla Gelato

\$70 PER PERSON DOES NOT INCLUDE  
TAX, BENEFIT SURCHARGE & GRATUITY