



Special Dinner Menu

First Course

(choose one per person)

Seasonal Soup - prepared daily

Tuna Tartar - mango, wasabi avocado mousse

Crispy Calamari Salad - frisee, bell peppers, shaved fennel, mango, yuzu vinaigrette

Second Course

(choose one per person)

Braised Veal Osso Bucco Tortellini - spinach and ricotta cheese, hon shimeji mushrooms,
Port wine sauce

Organic Free Range Chicken Breast - chanterelle mushrooms, butternut squash, fava beans,
dried fruit chutney, thyme infused Madeira jus

Grilled Atlantic Salmon - seasonal vegetables, baby artichokes, grapes, tomato confit,
Champagne fines herbes sauce

Bordeaux Braised Short Rib and Pearls - forest mushrooms, pearl onions and pearl couscous,
Gruyere fondue, rainbow baby carrots, red wine glaze

Sides

(choose one to share)

Crispy Vidalia onion rings

Sweet potato fries

Creamy spinach with Gruyere cheese

Parmesan truffle matchstick fries

Third Course

(choose one to share)

Chocolate - chocolate mousse with chocolate cake

Red Velvet - red sponge cake with cream cheese icing

Tiramisu - espresso infused vanilla cake with mascarpone cream

Raspberry - frosted raspberries on top of chocolate mousse with chocolate cake

All menus subject to change. Price non-inclusive of beverages, tax and 20% gratuity.

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www.duonewyork.com

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