Dinner
Thursday February 3, 2005

Simply Raw

Big Eye Tuna Tartare
passion fruit cream and fresh wasabi 16.

Sashimi of Japanese Yellowtail
fennel, pea sprouts, chili oil and candied yuzu 18.

Salmon Belly Carpaccio
shallots, pink peppercorn & soy vinaigrette 12.

Prime Steak Tartare
crispy leek and foie gras rolls 14./ 27.

Red Snapper Ceviche
sea beans, tomatoes, hijiki, aji amarillo, yuzu 14.

Seafood Bar

“Fruits de Mer” Sampler
shrimp, oysters, clams and crabmeat 31.

Chilled Oysters
a daily offering 4. each

Half Maine Lobster Cocktail
with a light herb mayonnaise 15.

Little Neck Clams
six pieces 9.

Jumbo Gulf Shrimp 3.5 each

RESTAURANT WEEK WINTER 2005
Three Course Menu $35.00

Unagi and Avocado Terrine
with Japanese Eggplant, Apple Essence and Trout Caviar

Roasted Sweetbreads
with Braised Pork Belly, Concord Grapes and Organic Celery Vinaigrette

Risotto of Braised Beef Cheeks
with English Peas, Oregon Blue Veined Cheese, Candied Fennel

Moroccan Lamb Tagine
with Toasted Almonds, Prunes, Baby Vegetables and Couscous

Roasted Skirt Steak
with Sauce Chimichurri, Creamed Brussels Sprouts and Crispy Yuca

Chorizo Crusted Halibut
with Fennel Sausage, Maftoul Couscous, Red Pepper and Leek Coulis

White Chocolate Chowder, Milk Chocolate Ice Cream and Devil’s Food Crouton
Passion Fruit Panna Cotta, Roasted Mango and Crisp Meringue
Mocha Almond Torte, Pear and Cherry Salsa

JULIAN ALONZO  EXECUTIVE CHEF

9W57, NEW YORK CITY • 212.829.0812
First Courses

Jumbo Lump Crab Cake with artichokes and sea bean salad 14. / 28.
Crispy Zucchini Blossom with roasted corn and piquillo pepper relish, avocado and tomato powder 16.
Ricotta Gnocchi with gourmet mushrooms, roasted grape tomatoes, braised oxtail and truffle cream 16.
Crunchy Lettuces with hearts of palm, oranges, grape tomatoes and citrus-mustard vinaigrette 10.
Grilled Octopus & Cockles with maftoul couscous, saffron, olives, tomatoes and mango pickle 12.
Seared Blue Fin Tuna with cucumber, jicama & sumac, watermelon-yuzu granite and wasabi oil 17.
Sautéed Diver Sea Scallop with a tobiko crust, sea urchin and avocado, lobster tuille, sauce Verjus 16.

Hot or Cold Foie Gras
HOT: sautéed foie gras with blueberry and cinnamon jelly, pickled red onions and puffed rice salad 18.
COLD: terrine of foie gras with fig ice cream, toasted brioche and 50 year old balsamic vinegar 18.

Main Courses

Arctic Char in a Scallop Crust & Gulf Shrimp with a “paella” style risotto, vanilla scented bouillabaisse broth 32.
Horseradish Wild Ocean Striped Bass with Yukon gold potatoes, golden beet borscht and American caviar 30.
Seared Tuna and Foie Gras with honshimeji mushrooms, Brussels sprouts, fresh truffles and a port glaze 35.
Sumac and Coriander Rubbed Baby Chicken with sauce Chimichuri, yuca croquettes and a balsamic glaze 25.
Truffle Crusted Loin of Lamb with butterball potatoes, baby carrots, sweet corn flan and huitlacoche 32.
Braised Beef Short Ribs with horseradish mashed potatoes, roasted Salsify & crispy bone marrow 28.
Côte de Boeuf with bone marrow, pommes soufflées and Dijon mustard sauce 34.
Roasted 14 oz. Steak with potato-bacon terrine, sauce choron 29.
Filet Mignon au Poivre with pommes frites 34.

Accompaniments

Pommes Frites 6.
Yucca Croquettes with Chimichuri Sauce 7.
Haricots Verts with Macadamia Butter 6.
Sesame and Soy Spinach 6.
Lobster and Basil Mashed Potatoes 10.

BRASSERIE 8½ IS OPEN FOR LUNCH MONDAY THROUGH FRIDAY
MONDAY THROUGH SUNDAY FOR DINNER
AND ON SUNDAY WE OFFER A BRUNCH BUFFET

9W57, NEW YORK CITY • 212.829.0812