

570 10TH AVE
NEW YORK NY 10036
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EXECUTIVE CHEF
MARCOS COSTA

CHEF DE CUISINE
YUVAL LITMANOVICH

DINNER & MOVIE PRIX FIXE

THREE COURSES | \$45 |

appetizers

MEZZE

hummus • charred eggplant • labane • pita

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TRI COLOR SALAD

radicchio • arugula • endive • aged sherry vinaigrette

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SOUP OF THE DAY

changes daily

mains

PAN SEARED SALMON

mushrooms-zucchini ragout • tomato-persian lemon sauce

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EGGPLANT CHATEAU

lentil stew • spinach • porcini béchamel sauce

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GRILLED CHICKEN PAILLARD

mashed potato • summer carrots

desserts

NY CHEESE CAKE

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RASPBERRY PANNA COTTA

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HONEY LAVENDER CREAM BRULEE

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.