

NYC RESTAURANT WEEK WINTER 2025

JANUARY 21 - FEBRUARY 9 | 3 COURSE LUNCH TUESDAY-FRIDAY

\$30 per person

STARTERS

GLAZED WINGS

gochujang, sweet chili, or mango habanero

CURRY ROCK SHRIMP TEMPURA

marinated shrimp | caribbean spices | jerk aioli

SAUTÉED CALLALOO (V)

fried plantain | coconut breadcrumbs | chadon beni | scallion oil

MAINS

JERK CHICKEN

free range chicken | rice and peas | seasonal vegetables |

CARAMEL FRENCH TOAST & CHICKEN

brioche bread | banana | strawberry | caramel rum syrup

AVOCADO TOAST (V)

sourdough | avocado | house salad | scotch bonnet | add saltfish +5

KOKOMO BURGER

arugula | shallots | fig jam | brie cheese | herbed fries

MUSHROOM TRUFFLE FLATBREAD (V)

roasted autumn mushrooms | truffle puree | vegan mozzarella | arugula

DESSERT

TROPICAL BOWL

berries | good guice syrup | mint

RUM RAISIN BREAD PUDDING

vanilla cremeux | raisin crystal | caramel rum syrup | sweet crumble | vanilla ice cream

ADD A BOTTLE OF WINE FOR \$30