

PRIX FIXE DINNER

\$45 PER PERSON

three course meal, choose one starter, one large plate,
and one dessert

STARTERS

CRISPY CALAMARI sweet n´ sour, pickled hot peppers

BRUSSELS SPROUT TACOS thai chili, pepper jam,
caramelized yogurt

CRUDITÉS DIP TRIO tzatziki, tahini-beet, hummus

LARGE PLATES

BRICK CHICKEN couscous, chopped salad, chimichurri

FISH + CHIPS bluepoint toasted lager battered cod,
tartar sauce, slaw, malt vinegar

SPINACH + RICOTTA RAVIOLI burnt butter, crispy sage, parmesan

RIGATONI BOLOGNESE soft ricotta, grana padano

DESSERTS

TIRAMISU

COOKIE SKILLET salted caramel

CHEESE CAKE

Consuming raw or undercooked
meats, poultry, seafood, shellfish
or eggs may increase your risk of
foodborne illness.

THE
WILSON
NEW YORK CITY



EXECUTIVE CHEF:
JOSE MOLINA