



Our Chef's Daily Specials

Each day, our chefs are inspired to create delicious seasonal specials based on the morning's local harvest. Beautiful just picked surprises take the starring role of the day, like tender zucchini blossoms from Satur Farms, delicate Blooming Hill Farm baby greens, and luscious heirloom tomatoes.

Here is just a sample of some of our recent offerings:

Soup: *Chilled avocado & cucumber with sweet corn & toasted pumpkin seeds*

Salad: *Mache & purslane with roasted delicata squash, cippolini onions, brussels sprouts, chickpeas, radish & sunflower seeds tossed with a creamy tarragon dressing*

Appetizer: *Cornmeal crusted zucchini blossoms with heirloom tomatoes, balsamic reduction, watercress salad with a spicy jalapeno-lime vinaigrette*

Pasta: *Rigatoni with baby spinach, broccoli, lobster mushrooms, corn, cranberry beans, roasted garlic & an heirloom tomato-basil sauce*

Entrée: *Pumpkinseed crusted seitan with quinoa-corn pilaf, sautéed lobster mushrooms, broccoli, leeks, & a smoky tomato-chipotle sauce with radish salad*

Housemade Ice Creams & Sorbets: *Chocolate-peanut butter chip, ginger-ancho, & raspberry sorbet*

For current daily specials, please call Candle 79 at 212-537-7179