



HARLEM & THYME

Chef Jamel's Table

Rooted in Harlem. Seasoned by Life. Served with Intention.



THREE-COURSE TASTING MENUS

MENU 1: HARLEM SUPPER CLUB

First Course — Charred Gem Lettuce & Pickled Green Tomato

herb buttermilk, benne seed crumble, shaved cucumber, preserved lemon

Second Course — Braised Short Rib over Carolina Gold Rice Grits

red wine jus, roasted pearl onions, smoked collard greens

Third Course — Brown Butter Peach Cobbler Tart

vanilla bean crème fraîche, candied thyme, oat streusel

MENU 2: BLACK ATLANTIC

First Course — Blue Crab Fritters

scotch bonnet aioli, celery leaf, charred lime

Second Course — Seared Snapper with Coconut Pea Purée

plantain confit, callaloo-style greens, ginger broth

Third Course — Rum Caramel Bread Pudding

burnt orange, toasted pecans, sweet cream

MENU 3: UPTOWN CELEBRATION

First Course — Cornmeal-Fried Oyster Mushrooms

hot honey glaze, cane vinegar slaw, micro herbs

Second Course — Harlem & Thyme Fried Chicken Supreme

sweet potato purée, braised greens, black pepper jus

Third Course — Dark Chocolate Chess Pie

bourbon whipped cream, sea salt, cocoa nib

FIVE-COURSE TASTING MENUS

MENU 4: ROOTED IN HARLEM

Course One — Amuse: Johnny Cake Crisp

whipped smoked trout, pickled shallot, dill oil

Course Two — Butter Lettuce & Garden Herbs

shaved radish, cucumbers, green goddess vinaigrette, benne seed

Course Three — Shrimp & Carolina Gold Risotto

charred scallion, shellfish glaze, lemon thyme

Course Four — Coffee-Braised Beef Cheek

parsnip purée, glazed carrots, potlikker reduction

Course Five — Sweet Potato Mille-Feuille

maple cream, candied pecans, burnt sugar lace

MENU 5: THE DIASPORA TABLE

Course One — Amuse: Plantain Blini

avocado mousse, chili crisp, lime zest

Course Two — Roasted Beet & Hibiscus Salad

goat cheese crema, spiced pecans, sorrel vinaigrette

Course Three — Cornmeal-Crusted Gulf Prawn

red pepper stew, charred okra, herb oil

Course Four — Jerk-Spiced Duck Breast

cassava purée, braised greens, tamarind jus

Course Five — Coconut Pound Cake

pineapple compote, dark rum syrup, toasted coconut cream

MENU 6: SUNDAY BEST, REIMAGINED

Course One — Amuse: Deviled Egg Tartlet

smoked paprika, chow-chow relish, chive

Course Two — Collard Green Velouté

ham hock essence, cornbread crumble, scallion oil

Course Three — Crisp Catfish Bites

stone-ground grits, pickled fennel, remoulade

Course Four — Tea-Brined Fried Chicken Ballotine

sweet corn spoonbread, green beans, black garlic gravy

Course Five — Banana Pudding Parfait

vanilla custard, brûléed banana, wafer crumble, sea salt caramel

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