

Thyme Logo

Reservations: (212) 293-5525

24 East 16th St. NYC 10025

Home

Menu

Wine List

Chef

Directions

Menu du Jour

\$30.00

Garden lettuce salad

Casarecci pasta with mint and almond pesto, sun-dried tomatoes, and ricotta salata

Lime sherbet with candied limequats and langue de chat

Starters

Annabelles chicories with smoky bacon vinaigrette,
squab gilet confit, and a liver toast, \$10.50

Shaved artichoke, watercress, and mâche salad with lemon and Parmesan, \$9.00

Cannard Farm rocket with apples, marinated beets, hazelnuts, and sage, \$9.50

Pizzetta with Bobs new onions, black olives, anchovies, and thyme, \$14.00

Baked Andante Dairy goat cheese with garden lettuces, \$10.00

Garden lettuce salad, \$8.00

Roasted guinea hen consommé with black trumpet mushrooms, peas, and chervil, \$9.00

Main

Casarecci pasta with mint and almond pesto, sun-dried tomatoes, and ricotta salata, \$19.00

Riverdog Farm chicken al mattone with cannellini beans, cavolo nero, and cardoon salsa verde, \$25.00

Wood oven-roasted Monterey Bay squid with new potatoes,
cauliflower, and green olives, \$19.50

Local petrale sole with spinach, celery root, and caper butter, \$27.00

Grilled Stemple Creek Ranch sirloin with fennel gratin, snap peas, and sauce bordelaise, \$29.50

Pizza with Delicata squash, wild nettles, rosemary, and egg, \$18.50

Side orders: A plate of olives, anchovies, or olive oil, \$4.00 each

Desserts

A bowl of Churchill-Brenneis Orchards Kishu tangerines and Flying Disc Ranch dates, \$8.50

Pink Lady apple and rum-raisin crisp with vanilla bean ice cream, \$10.00

Persimmon pudding with bourbon cream, \$9.50

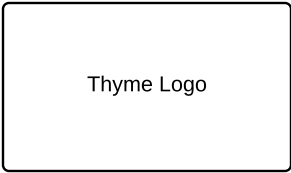
Lime sherbet with candied limequats and langue de chat, \$8.50

Bittersweet chocolate mousse with crème chantilly, \$9.50

Blood orange gelato with citrus compote and biscotti, \$8.50

Service charge: 17%

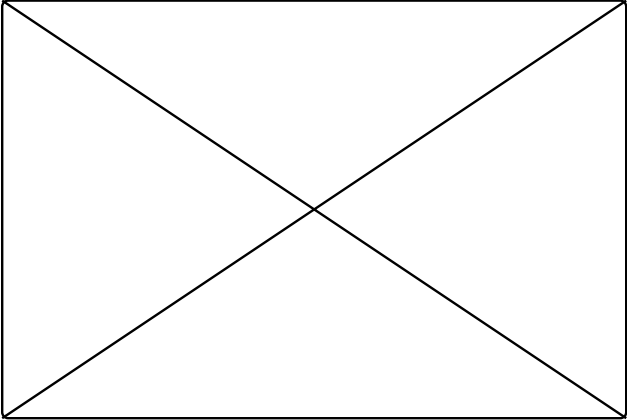
*While available



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Our produce, meat, poultry, and fish come from farms, ranches, and fisheries guided by principles of sustainability.

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List changes daily
Many wines are in limited supply
Corkage: \$25 per bottle, \$45 per magnum.

Sparkling Wine

NV Chartogne-Taillet, Cuvée Sainte-Anne 92.
NV Pierre Peters, Blanc de Blancs, Cuvée de Réserve, Grand Cru 108.
NV Larmandier-Bernier, Tradition, Premier Cru 120.
2002 L. Aubry Fils, La Nombre d'Or Campanae Veteres Vites 138.
NV Jacques Selosse, Initial, Grand Cru, Blanc de Blancs 220.
NV H. Billiot, Brut Rosé 128.
NV Vilmart & Cie Rosé, Cuvée Rubis 136.
NV Prosecco di Valdobbiadene, Sorelle Bronca 36.
2007 Cava, Reserva, L' Hereu de Raventós i Blanc 44.
2002 Vouvray Sec, Petillant, Gaston Huet 62.

Rosé Wine

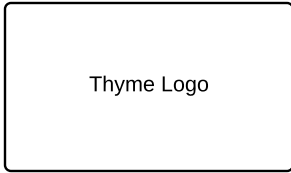
2009 Vin Gris of Pinot Noir, Robert Sinskey, Carneros 49.
2008 Joie Rosé, British Columbia, Canada 38.
2007 Chavignol Rosé, Pascal Cotat 93.
2008 Bordeaux Rosé, Château Bonnet, André Lurton 29.
2009 Cassis Rosé, Domaine du Bagnol 52.
2009 Bandol Rosé, Domaine Tempier 56.
2007 Palette Rosé, Château Simone 88.
2009 Txakolina Getariako, Rubentis, Ame-ztoi 44.
1998 Rioja Rosé, Viña Tondonia, R. Lopez Heredia 58.

White

2009 Merry Edwards Sauvignon Blanc, Russian River Valley 36.
2009 Araujo Sauvignon Blanc, Eisele Vineyard, Napa Valley 58.
2008 Robert Sinskey Pinot Blanc, Los Carneros 42.
2008 Navarro Chardonnay, Première Reserve, Anderson Valley 24.
2004 Ribolla Gialla, Radikon, Fruili (500 ml.) 96.
2007 Montlouis Sur Loire, Clos du Breuil, François Chidaïne 32.
2007 Sancerre, Lucien Crochet 34.
2008 Chablis Premier Cru, Vau de Vey, Domaine Hervé Azo 32.
2008 Grüner Veltliner, Steinsetz, Schloss Gobelsburg 38.
2008 Riesling, Zöbinger Heiligenstein, Bründlmayer 42.

Red

2007 Merry Edwards Pinot Noir, Russian River Valley 46.
2007 Ridge Zinfandel, Geyserville, California 32.
2007 A. Rafanelli Zinfandel, Dry Creek Valley 36.
2006 Ridge Cabernet Sauvignon, Santa Cruz Mountains, California 45.
2007 Baker Lane Syrah, Sonoma Coast 42.
2007 Peay Syrah, Les Titans, Sonoma Coast 52.
2005 Mercurey Premier Cru, Domaine du Meix-Foulot 39.
2006 Volnay, Les Grands Poisots, Domaine Louis Bollot et Fils 42.
2007 Côte-Rôtie, Classique, Domaine Clusel-Roch 66.
2007 Gigondas, Les Racines, Domaine Les Pallières 32.
2008 Cahors, Clos La Coutale 19.
2000 Château Deyrem Valentin, Margaux 42.
2000 Rioja, Reserva, Viña Tondonia, R. Lopez Heredia 44.

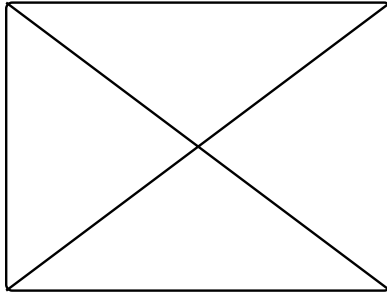


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Alice Waters, chef, author, and the proprietor of Chez Panisse, is an American pioneer of a culinary philosophy that maintains that cooking should be based on the finest and freshest seasonal ingredients that are produced sustainably and locally. She is a passionate advocate for a food economy that is “good, clean, and fair.” Over the course of nearly forty years, Chez Panisse has helped create a community of scores of local farmers and ranchers whose dedication to sustainable agriculture assures the restaurant a steady supply of fresh and pure ingredients.

In 1996, Waters's commitment to education led to the creation of The Edible Schoolyard at Berkeley's Martin Luther King, Jr., Middle School: a one-acre garden, an adjacent kitchen-classroom, and an “eco-gastronomic” curriculum. By actively involving a thousand students in all aspects of the food cycle, The Edible Schoolyard is a model public education program that instills the knowledge and values we need to build a humane and sustainable future. The program is nationally recognized for its efforts to integrate gardening, cooking, and sharing school lunch into the core academic curriculum. Alice established the Chez Panisse Foundation in 1996 to support the Schoolyard and encourage similar programs that use food traditions to teach, nurture, and empower young people. The success of The Edible Schoolyard led to the School Lunch Initiative, whose national agenda integrates a nutritious daily lunch and gardening experience into the academic curriculum of all public schools in the United States.

Waters is Vice President of Slow Food International, a nonprofit organization that promotes and celebrates local artisanal food traditions and has 100,000 members in over 130 countries. She is the author of eight books, including *The Art of Simple Food: Notes and Recipes from a Delicious Revolution*.

Alice Waters's honors and affiliations include:

- Inductee, California Hall of Fame, 2008
- Co-recipient, with Kofi Annan, Global Environmental Citizen Award, 2008
- Member, American Academy of Arts and Sciences, 2007
- Lifetime Achievement Award, Restaurant magazine's World's 50 Best Restaurants, 2007
- Founder, Sustainable Food Program at the American Academy in Rome, 2006
- Force for Nature Award, Natural Resources Defense Council, 2004
- Best Restaurant in America, Gourmet magazine, 2001
- Founder, Yale Sustainable Food Project, Berkeley College, Yale University, New Haven, Connecticut, 2003
- Vice President, Slow Food International, Bra, Italy, 2003

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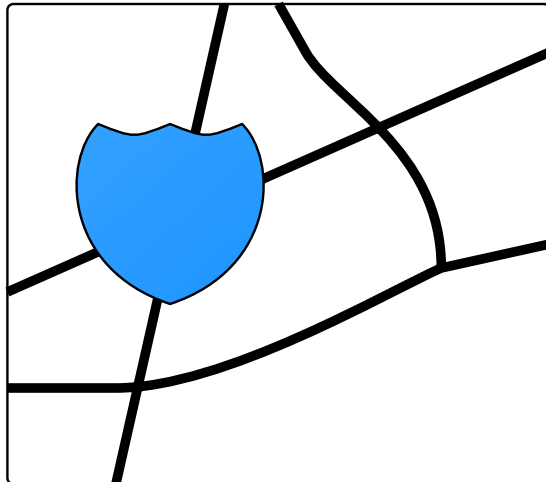
[Home](#)

[Menu](#)

[Wine List](#)

[Chef](#)

[Directions](#)



Driving Directions

From the George Washington Bridge

1. Take exit 1 for New York 9A
2. Continue toward New York 9A S
3. Keep left at the fork, follow signs for New York 9A S/H Hudson Pkwy and merge onto New York 9A S
4. Turn left onto W 34th St
5. Turn right onto 5th Ave
6. Turn left onto E 16th St

From the Brooklyn Bridge

1. Head northwest on Brooklyn Bridge
2. Take the Centre St N/Park Row S exit on the left toward Chambers St
3. Keep left at the fork, follow signs for Chambers Street/Centre Street N and merge onto Centre St
4. Turn left onto Broome St
5. Turn right onto 6th Ave
6. Turn right onto W 16th St

Subway & Pedestrian Directions

From N/R/Q Union Street subway stop

1. Exit near intersection of UNION SQ W and E 16TH ST
2. Start out going West on E 16TH ST