<table>
<thead>
<tr>
<th>The Met Dining Room</th>
<th>Lunch</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Starter</strong></td>
<td><strong>Simply Raw</strong></td>
</tr>
<tr>
<td>English Pea Soup v</td>
<td>Hamachi 24/46</td>
</tr>
<tr>
<td>Crème Fraîche, Croutons, Meyer Lemon</td>
<td>Oroblanco Grapefruit, Pickled Fennel, Hazelnut Dukkah</td>
</tr>
<tr>
<td>Butter Lettuce VG</td>
<td>Ahi Tuna 25/48</td>
</tr>
<tr>
<td>Avocado, Herbs, Sherry Vinaigrette</td>
<td>Avocado, Radish, White Ponzu, Fresh Wasabi</td>
</tr>
<tr>
<td>Green &amp; White Asparagus v</td>
<td>Salmon Belly 20/38</td>
</tr>
<tr>
<td>Spring Peas, Lardons, Poached Organic Egg</td>
<td>Extra Virgin Olive Oil, Citrus, Thai Basil, Mint</td>
</tr>
<tr>
<td>Green Chickpea Hummus VG</td>
<td>Trio 26/49</td>
</tr>
<tr>
<td>Crudités, Mini Pita, Arbequina, Smoked Paprika</td>
<td><strong>Main Course</strong></td>
</tr>
<tr>
<td><strong>Crab Cakes</strong></td>
<td><strong>Lumache</strong> v</td>
</tr>
<tr>
<td>Jumbo Lump Crab, Carrot Slaw, Grainy Mustard</td>
<td>26</td>
</tr>
<tr>
<td>Olive Oil Poached Cod</td>
<td>Cannellini Beans, Olive Oil Poached Tomatoes, Basil, Parmesan</td>
</tr>
<tr>
<td>Baby Clams, Coco Beans, Parsley Pil Pil</td>
<td><strong>Chopped Chicken Salad</strong></td>
</tr>
<tr>
<td>Bell &amp; Evans Crispy Chicken</td>
<td>Zucchini, Tropical Fruit, Cabbage, Cashew, Ginger Dressing</td>
</tr>
<tr>
<td>Fava Bean Purée, Fiddle Head Ferns, Chicken Jus</td>
<td><strong>Plancha</strong></td>
</tr>
<tr>
<td>The Met Burger</td>
<td>Simply Served With Sauteed Spinach &amp; Olive Oil</td>
</tr>
<tr>
<td>Gruyere Cheese, Yellow Tomato, Smoked Onion Aioli</td>
<td>34</td>
</tr>
<tr>
<td>Crispy Softshell Crabs 24/42</td>
<td><strong>Cheesecake</strong></td>
</tr>
<tr>
<td>Wild Ramps, Early Summer Corn, Fava Beans</td>
<td>Whipped Cheesecake, Brown Sugar Crumble, Blueberry Sorbet</td>
</tr>
<tr>
<td>Morel Mushroom Tart v</td>
<td><strong>Cherry-Pistachio</strong></td>
</tr>
<tr>
<td>Buttered Leeks, Taleggio, Marjoram</td>
<td>Pistachio Olive Oil Cake, Cherry Mousse, White Chocolate Ice Cream</td>
</tr>
<tr>
<td><strong>Main Course</strong></td>
<td><strong>Dessert</strong></td>
</tr>
<tr>
<td><strong>Plancha</strong> Simply Served With Sauteed Spinach &amp; Olive Oil</td>
<td><strong>Peach Almond Tart</strong></td>
</tr>
<tr>
<td><strong>Icelandic Salmon</strong></td>
<td>Roasted Peaches, Almond Frangipane, Vanilla Ice Cream</td>
</tr>
<tr>
<td><strong>Cauliflower Steak &amp; Maitake Mushrooms VG</strong></td>
<td><strong>Cheesecake</strong></td>
</tr>
<tr>
<td></td>
<td>Whipped Cheesecake, Brown Sugar Crumble, Blueberry Sorbet</td>
</tr>
<tr>
<td></td>
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</tr>
<tr>
<td></td>
<td>Pistachio Olive Oil Cake, Cherry Mousse, White Chocolate Ice Cream</td>
</tr>
<tr>
<td></td>
<td><strong>Dark Chocolate Mousse</strong></td>
</tr>
<tr>
<td></td>
<td>Raspberry, Chocolate Ice Cream</td>
</tr>
<tr>
<td></td>
<td><strong>Seasonal Ice Cream &amp; Sorbet</strong></td>
</tr>
<tr>
<td></td>
<td>Selection of Three</td>
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</tbody>
</table>

V vegetarian | VG vegan
If you have a food allergy, please notify us
*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
The Met Dining Room

Starter

- **English Pea Soup v**
  - Crème Fraîche, Croutons, Meyer Lemon
  - 16

- **Butter Lettuce VG**
  - Avocado, Herbs, Sherry Vinaigrette
  - 17

- **Green & White Asparagus**
  - Spring Peas, Lardons, Poached Organic Egg
  - 19

- **Green Chickpea Hummus VG**
  - Crudités, Mini Pita, Arbequina, Smoked Paprika
  - 19

- **Prime Steak Tartare**
  - Bone Marrow, Red Chimichurri, Charred Country Bread
  - 32

- **Morel Mushroom Tart v**
  - Buttered Leeks, Taleggio, Marjoram
  - 21

- **Diver Sea Scallop Ravioli**
  - Cauliflower Velouté, Thyme, Lemon
  - 29

Main Course

- **Crab Cakes**
  - Jumbo Lump Crab, Carrot Slaw, Grainy Mustard
  - 45

- **Olive Oil Poached Cod**
  - Baby Clams, Coco Beans, Parsley Pil Pil
  - 39

- **Bell & Evans Crispy Chicken**
  - Fava Bean Purée, Fiddle Head Ferns, Chicken Jus
  - 38

- **Snake River Wagyu Skirt Steak**
  - Shallot Confit, Red Chimichurri, Herb Salad
  - 47

- **Crispy Softshell Crabs**
  - Wild Ramps, Early Summer Corn, Fava Beans
  - 42

- **Lumache v**
  - Cannellini Beans, Olive Oil Poached Tomatoes, Basil, Parmesan
  - 26

- **Plancha**
  - Simply Served With Sauteed Spinach & Olive Oil
  - 34

- **Icelandic Salmon**
  - Cauliflower Steak & Maitake Mushrooms VG
  - 25

Simply Raw

- **Hamachi**
  - Oroblanco Grapefruit, Pickled Fennel, Hazelnut Dukkah
  - 24/46

- **Ahi Tuna**
  - Avocado, Radish, White Ponzu, Fresh Wasabi
  - 25/48

- **Salmon Belly**
  - Extra Virgin Olive Oil, Citrus, Thai Basil, Mint
  - 20/38

- **Trio**
  - 26/49

Dessert

- **Peach Almond Tart**
  - Roasted Peaches, Almond Frangipane, Vanilla Ice Cream
  - 15

- **Cheesecake**
  - Whipped Cheesecake, Brown Sugar Crumble, Blueberry Sorbet
  - 15

- **Cherry-Pistachio**
  - Pistachio Olive Oil Cake, Cherry Mousse, White Chocolate Ice Cream
  - 15

- **Dark Chocolate Mousse**
  - Raspberry, Chocolate Ice Cream
  - 15

- **Seasonal Ice Cream & Sorbet**
  - Selection of Three
  - 15

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