

The Met Dining Room

Lunch

Starter

English Pea Soup v	16
Crème Fraîche, Croutons, Meyer Lemon	
Butter Lettuce vg	17
Avocado, Herbs, Sherry Vinaigrette	
Green & White Asparagus	19
Spring Peas, Lardons, Poached Organic Egg	
Green Chickpea Hummus vg	19
Crudités, Mini Pita, Arbequina, Smoked Paprika	
Crispy Softshell Crabs	24/42
Wild Ramps, Early Summer Corn, Fava Beans	
Morel Mushroom Tart v	21
Buttered Leeks, Taleggio, Marjoram	

Main Course

Crab Cakes	45
Jumbo Lump Crab, Carrot Slaw, Grainy Mustard	
Olive Oil Poached Cod	39
Baby Clams, Coco Beans, Parsley Pil Pil	
Bell & Evans Crispy Chicken	38
Fava Bean Purée, Fiddle Head Ferns, Chicken Jus	
The Met Burger	47
Gruyere Cheese, Yellow Tomato, Smoked Onion Aioli	
Lumache v	26
Cannellini Beans, Olive Oil Poached Tomatoes, Basil, Parmesan	
Chopped Chicken Salad	28
Zucchini, Tropical Fruit, Cabbage, Cashew, Ginger Dressing	
Plancha	
Simply Served With Sauteed Spinach & Olive Oil	
Icelandic Salmon	34
Cauliflower Steak & Maitake Mushrooms vg	25

Simply Raw

Hamachi	24/46
Oroblanco Grapefruit, Pickled Fennel, Hazelnut Dukkah	
Ahi Tuna	25/48
Avocado, Radish, White Ponzu, Fresh Wasabi	
Salmon Belly	20/38
Extra Virgin Olive Oil, Citrus, Thai Basil, Mint	
Trio	26/49

Dessert

Peach Almond Tart	15
Roasted Peaches, Almond Frangipane, Vanilla Ice Cream	
Cheesecake	15
Whipped Cheesecake, Brown Sugar Crumble, Blueberry Sorbet	
Cherry-Pistachio	15
Pistachio Olive Oil Cake, Cherry Mousse, White Chocolate Ice Cream	
Dark Chocolate Mousse	15
Raspberry, Chocolate Ice Cream	
Seasonal Ice Cream & Sorbet	15
Selection of Three	

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

Dinner

Starter

English Pea Soup v	16
Crème Fraîche, Croutons, Meyer Lemon	
Butter Lettuce vg	17
Avocado, Herbs, Sherry Vinaigrette	
Green & White Asparagus	19
Spring Peas, Lardons, Poached Organic Egg	
Green Chickpea Hummus vg	19
Crudités, Mini Pita, Arbequina, Smoked Paprika	
Prime Steak Tartare	32
Bone Marrow, Red Chimichurri, Charred Country Bread	
Morel Mushroom Tart v	21
Buttered Leeks, Taleggio, Marjoram	
Diver Sea Scallop Ravioli	29
Cauliflower Velouté, Thyme, Lemon	

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Main Course

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Olive Oil Poached Cod	39
Baby Clams, Coco Beans, Parsley Pil Pil	
Bell & Evans Crispy Chicken	38
Fava Bean Purée, Fiddle Head Ferns, Chicken Jus	
Snake River Wagyu Skirt Steak	47
Shallot Confit, Red Chimichurri, Herb Salad	
Crispy Softshell Crabs	42
Wild Ramps, Early Summer Corn, Fava Beans	
Lumache v	26
Cannellini Beans, Olive Oil Poached Tomatoes, Basil, Parmesan	
Plancha	
Simply Served With Sauteed Spinach & Olive Oil	
Icelandic Salmon	34
Cauliflower Steak & Maitake Mushrooms vg	25

Simply Raw

Hamachi	24/46
Oroblanco Grapefruit, Pickled Fennel, Hazelnut Dukkah	
Ahi Tuna	25/48
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Extra Virgin Olive Oil, Citrus, Thai Basil, Mint	
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Pistachio Olive Oil Cake, Cherry Mousse, White Chocolate Ice Cream	
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