

# The Met Dining Room

# Lunch

## Starter

<b>English Pea Soup</b> v	16
Crème Fraîche, Croutons, Meyer Lemon	
<b>Butter Lettuce</b> vg	17
Avocado, Herbs, Sherry Vinaigrette	
<b>Green &amp; White Asparagus</b>	19
Spring Peas, Lardons, Poached Organic Egg	
<b>Crispy Softshell Crabs</b>	24
Wild Ramps, Early Summer Corn, Fava Beans	
<b>Green Chickpea Hummus</b> vg	19
Crudités, Mini Pita, Arbequina, Smoked Paprika	
<b>Morel Mushroom Tart</b> v	21
Buttered Leeks, Taleggio, Marjoram	
<b>Diver Sea Scallop Ravioli</b>	29
Cauliflower Velouté, Vanilla, Thyme, Lemon	
<b>Prime Steak Tartare</b>	32
Bone Marrow, Quail Egg, Charred Country Bread	

## Main Course

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

## Simply Raw

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

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

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

## Main Course

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

## Simply Raw

<b>Hamachi</b>	24/46
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<b>Tuna</b>	25/48
Avocado, Radish, White Ponzu, Fresh Wasabi	
<b>Salmon Belly</b>	20/38
Extra Virgin Olive Oil, Citrus, Thai Basil, Mint	
<b>Trio</b>	49

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