### The Met Dining Room

#### Starter
- **Chilled Gazpacho**VG  
  Tomato, Sourdough, Strawberry, Watermelon, Piquillo  
  19
- **Butter Lettuce**VG  
  Avocado, Herbs, Sherry Vinaigrette  
  17
- **Green Asparagus**  
  Peas, Lardons, Poached Organic Egg  
  19
- **Crispy Softshell Crab**  
  Garlic Scape, Summer Corn, Fava Beans  
  24 / 42
- **Green Chickpea Hummus**VG  
  Crudité, Mini Pita, Arbequina, Smoked Paprika  
  19
- **Mushroom Tart**v  
  Buttered Leeks, Taleggio, Marjoram  
  21
- **Diver Sea Scallop Ravioli**  
  Cauliflower Velouté, Vanilla, Thyme, Lemon  
  29
- **Prime Steak Tartare**  
  Quail Egg, Charred Country Bread  
  32

#### Main Course
- **Crab Cakes**  
  Jumbo Lump Crab, Carrot Slaw, Grainy Mustard  
  45
- **Black Sea Bass**  
  Grapefruit, Samphire Salad, Sherry Vinagrette  
  38
- **Bell & Evans Crispy Chicken**  
  Fava Bean Purée, Chanterelle, Chicken Jus  
  38
- **The Met Burger**  
  Gruyere Cheese, Yellow Tomato, Smoked Onion Aioli, Fries  
  28
- **Lumache**VG  
  Cannellini Beans, Olive Oil Poached Tomatoes, Basil  
  26
- **Chopped Chicken Salad**  
  Zucchini, Tropical Fruit, Cabbage, Cashew, Wonton, Ginger Dressing  
  28

#### Simply Raw
- **Yellowfin Tuna**  
  Avocado, Radish, White Ponzu, Fresh Wasabi  
  25 / 48
- **Salmon Belly**  
  Crème Fraîche, Everything Seasoning, Trout Roe  
  24 / 46

#### Simply Raw
- **Icelandic Salmon**  
  Cauliflower Steak & Maitake MushroomsVG  
  34

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**V** vegetarian | **VG** vegan

*If you have a food allergy, please notify us

*Consumeing raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*
Starter

- Chilled Gazpacho  vg
  Tomato, Sourdough, Strawberry, Watermelon, Piquillo 19
- Butter Lettuce  vg
  Avocado, Herbs, Sherry Vinaigrette 17
- Green Asparagus
  Peas, Lardons, Poached Organic Egg 19
- Crispy Softshell Crab
  Garlic Scape, Summer Corn, Fava Beans 24 / 42
- Green Chickpea Hummus  vg
  Crudité, Mini Pita, Arbequina, Smoked Paprika 19
- Mushroom Tart  v
  Buttered Leeks, Taleggio, Marjoram 21
- Diver Sea Scallop Ravioli
  Cauliflower Velouté, Vanilla, Thyme, Lemon 29
- Prime Steak Tartare
  Quail Egg, Charred Country Bread 32

Main Course

- Crab Cakes
  Jumbo Lump Crab, Carrot Slaw, Grainy Mustard 45
- Black Sea Bass
  Grapefruit, Samphire Salad, Sherry Vinagrette 38
- Bell & Evans Crispy Chicken
  Fava Bean Purée, Chanterelle, Chicken Jus 38
- Snake River Wagyu Skirt Steak
  Shallot Confit, Red Chimichurri, Herb Salad 47
- Lumache  vg
  Cannellini Beans, Olive Oil Poached Tomatoes, Basil 26

Plancha

Simply Served with Sautéed Spinach, Olive Oil, Aged Balsamic

- Icelandic Salmon 34

Simply Raw

- Yellowfin Tuna
  Avocado, Radish, White Ponzu, Fresh Wasabi 25 / 48
- Salmon Belly
  Crème Fraîche, Everything Seasoning, Trout Roe 24 / 46

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