

# The Met Dining Room

# Lunch

## Starter

<b>Heirloom Tomato &amp; Watermelon Gazpacho</b> vg Tomato, Watermelon, Strawberry, Piquillo, Sourdough	18
<b>Flower Salad</b> v Petite Greens, Confetti Flowers, Hibiscus Honey Vinaigrette, Bee Pollen	19
<b>Baby Beet</b> v Blue Cheese Crouton, Candied Pistachio, Elixir XO Sherry	21
<b>Yellowfin Tuna</b> Avocado, Radish, White Ponzu, Fresh Wasabi	25
<b>Tagliatelle</b> Chanterelle Mushroom, Fava Bean, Asparagus, Spring Onion	23
<b>Mushroom Tart</b> v Buttered Leeks, Taleggio, Marjoram	25
<b>Crispy Lobster “Roll”</b> Zucchini Blossom, Lobster, Sweet Corn Relish, Piquillo Pepper	30

## Main Course

<b>Crab Cakes</b> Jumbo Lump Crab, Carrot Slaw, Grainy Mustard	46
<b>The Met Burger</b> Gruyère Cheese, Yellow Tomato, Smoked Onion Aioli, French Fries, Toasted Sesame Bun	27
<b>Chicken Paillard</b> Wild Arugula, Vine Cherry Tomato, Fennel, Piave Vecchio, Verjus Vinaigrette	29
<b>Spaghetti alle Vongole</b> Cockles, White Wine, Lemon	28
<b>Smoked Salmon Omelette</b> Hollandaise, Pea Shoots, Toasted Brioche	27
<b>Whole Roasted Cauliflower</b> vg 12 Seed Dressing, Lemon-Caper Aioli	26
<b>Chopped Chicken Salad</b> Zucchini, Tropical Fruit, Cashews, Ginger Dressing	28

## Plancha

Simply Served with Sautéed Spinach, Olive Oil, Aged Balsamic	
<b>Montauk Skate Wing</b>	34
<b>Hiddenfjord Salmon</b>	30

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

Heirloom Tomato & Watermelon Gazpacho vG Tomato, Watermelon, Strawberry, Piquillo, Sourdough	18
Flower Salad v Petite Greens, Confetti Flowers, Hibiscus Honey Vinaigrette, Bee Pollen	19
Baby Beet v Blue Cheese Crouton, Candied Pistachio, Elixir XO Sherry	21
Yellowfin Tuna Avocado, Radish, White Ponzu, Fresh Wasabi	25
Tagliatelle Chanterelle Mushroom, Fava Bean, Asparagus, Spring Onion	23
Mushroom Tart v Buttered Leeks, Taleggio, Marjoram	25
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## Main Course

Crab Cakes Jumbo Lump Crab, Carrot Slaw, Grainy Mustard	46
Spaghetti alle Vongole Cockles, White Wine, Lemon	28
Whole Roasted Cauliflower vG 12 Seed Dressing, Lemon-Caper Aioli	26
Bell & Evans Roast Chicken Morel Mushroom, English Peas, Vin Jaune Sauce	38
Snake River Wagyu Skirt Steak Heirloom Tomato, Watercress, Blue Cheese, Red Chimichurri	55

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## **Dessert**

16

### **Rhubarb Pavlova**

Vanilla Meringue, Lemongrass Cream, Rhubarb Sorbet

### **Strawberry-Coconut Layer Cake**

Almond Sponge Cake, Coconut Mousse, Strawberry Sorbet

### **Blueberry Cheesecake Sundae**

Cream Cheese Ice Cream, Blueberry Compote, Lemon Curd, Graham Cracker Crumble

### **Raspberry-Peach “Tiramisu”**

Raspberry Soaked Ladyfingers, Mascarpone Mousse, Peach Sorbet

### **Warm Chocolate Tart**

Summer Cherries, Sicilian Pistachio, Cherry-Pistachio Ice Cream Swirl

### **Seasonal Ice Cream & Sorbet**

Selection of Three Flavors

12

## **Digestif Cocktails 19**

### **Iced Irish Coffee**

Irish Whiskey, Espresso, Demerara, Cream, Nutmeg

### **Not Quite a Carajillo**

Reposado Tequila, Licor 43, Espresso

### **Horchata Russian**

Spiced Rum, Coffee Liqueur, Cream

### **White Grasshopper**

Fior di Latte Liqueur, Crème de Menthe, Cream

## **Coffee & Tea**

### **Harney & Sons Tea**

6

### **Drip Coffee**

### **Espresso**

### **Americano**

### **Cappuccino**

8

### **Latte**

### **Cortado**