

The Met Dining Room

Lunch

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
Pacific Coast Shrimp Garlic Scape, Late Summer Corn, Fava Beans	22 / 38
Green Chickpea Hummus VG Crudit�, Mini Pita, Arbequina, Smoked Paprika	19
Mushroom Tart V Buttered Leeks, Taleggio, Marjoram	21
Diver Sea Scallop Ravioli Cauliflower Velout�, 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 Vinaigrette	38
Bell & Evans Crispy Chicken Fava Bean Pur�e, 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
Plancha Simply Served with Saut�ed Spinach, Olive Oil, Aged Balsamic	
Icelandic Salmon	34
Cauliflower Steak & Maitake Mushrooms VG	25

Simply Raw

Yellowfin Tuna Avocado, Radish, White Ponzu, Fresh Wasabi	25 / 48
Salmon Belly Cr�me Fra�che, Everything Seasoning, Trout Roe	24 / 46

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.

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Dessert

15

Key Lime Tart

Key Lime Curd, Marshmallow Fluff, Blackberry-Lime Sorbet

Summer Strawberry Sundae

Almond Marzipan Cake, Vanilla Diplomat Cream,
Roasted Strawberry Ice Cream

Cheesecake

Whipped Cheesecake, Brown Sugar Crumble, Blueberry Sorbet

Cherry-Pistachio

Pistachio Olive Oil Cake, Cherry Mousse,
White Chocolate Ice Cream

Dark Chocolate Mousse

Raspberry, Chocolate Ice Cream

Seasonal Ice Cream & Sorbet

Selection of Three Flavors

Coffee Cocktails 19

Not Quite a Carajillo

Mezcal, Licor 43, Espresso

Horchata Russian

Spiced Rum, Coffee Liqueur,
Cream, Nutmeg

Iced Irish Coffee

Irish Whiskey, Espresso,
Demerara, Cream

Coffee & Tea

Harney & Sons Tea 6

Drip Coffee

Espresso

Americano

Cappuccino 8

Latte

Cortado