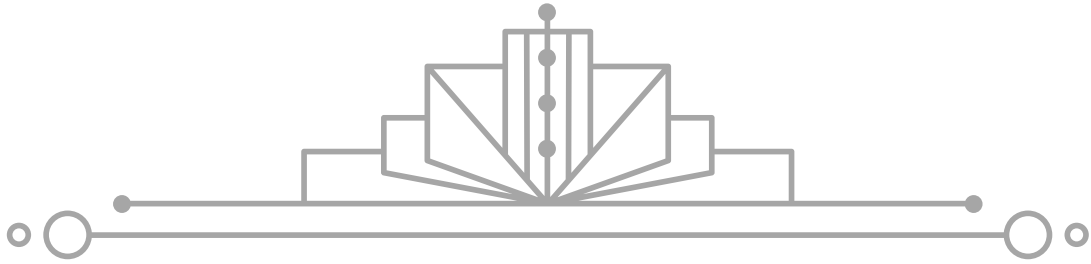




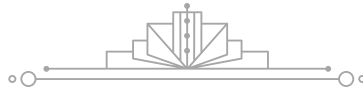
ZIEGFELD
BALLROOM



**THREE-COURSE
LUNCH MENU**

SPRING/SUMMER 2023





FIRST COURSE
PLEASE SELECT ONE

ACCOMPANIED BY ARTISANAL BREADS WITH CHIVE & SEA SALT BUTTER

ARTICHOKES (GF) (VT)

Mustard Greens | Swiss Chard | Shaved Reggiano
Nasturtium | Broccoli | Radish | Pickled Fennel
Infused Herb Oil & Champagne Vinegar

BABY ICEBERG & FAVA BEANS (GF) (VT)

Shaved Young Pecorino | Mint
Pea Shoots | Lemon Mint Vinaigrette

BABY GEM SALAD (VT)

Buttermilk Blue | Golden Beets | Currants
Dried Cranberries | Lemon Dressing

BEET SALAD (VT)

Pistachio Crusted Goat Cheese | Grapes
Seasonal Greens | Parsley Oil | Saba

SUMMER SQUASH CARPACCIO (GF) (VT)

Swiss Chard | Chives | Aged Soy | Pickled Shallot
Toasted Almonds | Lemon Vinaigrette

MUSHROOM CARPACCIO (GF) (V)

Baby Tendrils | Haricots Verts | Parmesan
Shaved Almonds | Lemon Truffle Vinaigrette

CARROT & CHICKPEA SALAD (V)

Sesame Crisp | Ras el Hanout Vinaigrette
Affilla Sprouts

BABY WEDGE (GF) (V)

Strawberry | Cucumber | Radish
Yellow Beets | Baby Tomatoes
Crispy Chickpeas | Balsamic Dressing

YELLOW TOMATO GAZPACHO (GF) (V)

Cucumber | Niçoise Olive | Roasted Tomatoes
Garlic - Herb Oil | Puffed Rice

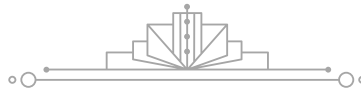
DECONSTRUCTED SPRING ROLL (GF)

Grilled Lemongrass Tiger Prawns
Wood Ear Mushroom Mousse | Gem Lettuce
Crispy Rice Chip | Micro Daikon Sprouts
Nuoc Cham Vinaigrette

SMOKED SALMON CARPACCIO (GF)

Beets | Cherry Tomatoes | Purple Potatoes
Yuzu Vinaigrette | Chervil | Sorrel

(gf) gluten free (v) vegan
(vt) vegetarian



ENTRÉE

PLEASE SELECT ONE

ACCOMPANIED BY ARTISANAL BREADS WITH CHIVE & SEA SALT BUTTER

FISH

BRANZINO & ASPARAGUS

Morel Mushrooms | Pommes Dauphine | Asparagus Fondue

BRANZINO & FREGOLA SARDA

Zucchini | Cipollini Onion | Basil

ROASTED ARCTIC CHAR (GF)

Asparagus | Breakfast Radish | Couscous | Lemon Lavender Vinaigrette

LEMONGRASS POACHED COD (GF)

Forbidden Black Rice | Pressed Sumac Carrot | Yellow Pepper Kumquat Coulis | Sorrel

GOFFLE FARMS POULTRY

FRENCH CUT CHICKEN BREAST (GF)

Fingerling Potatoes & Baby Vegetables | Sweet Pea Purée | Juniper Jus

ROSEMARY ROASTED CHICKEN (GF)

Lemon Potatoes | Creamed Peas | Hen of the Woods

BALSAMIC - CHERRY GLAZED CHICKEN

Sweet Potato Latke | Yogurt Creamed Spinach | Sunflower Seed | Pan Reduction

CITRUS ROASTED CHICKEN (GF)

Sweet Potato Wedges | Summer Succotash | Pan Sauce | Chives

GRASS-FED BEEF

FILET MIGNON & SUMMER VEGETABLE SUCCOTASH (GF)

Snow Pea Greens | Melted Leeks | Chimichurri

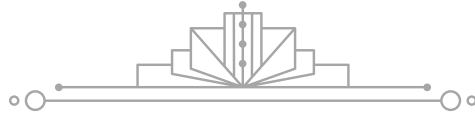
SWEET & SPICY SHORT RIB (GF)

Coconut Jasmine Rice | Green Beans | Mole

BEEF SHORT RIB (GF)

Smoked Potato Purée | Haricots Verts | Spun Parsnips | Rosemary Glace

(gf) gluten free (v) vegan
(vt) vegetarian



SILENT VEGETARIAN ENTRÉE
PLEASE SELECT ONE

ACCOMPANIED BY ARTISANAL BREADS WITH CHIVE & SEA SALT BUTTER

ELOTE RISOTTO (VT)

Wheatberry Risotto | Roasted Sweet Corn | Mexican Crème | Cotija Cheese

THAI CHILI SQUASH (VT)

Mustard Green Pesto Risotto | Lemongrass Coconut Cream Velouté | Sprout Salad | Pepitas

SPRING ORECCHIETTE (V)

Summer Mushrooms | Olives | Spring Peas | Pesto

TORTA PANZANELLA (GF) (V)

Herbed Polenta | Marinated & Roasted Vegetables | Balsamic Glaze | Basil Oil

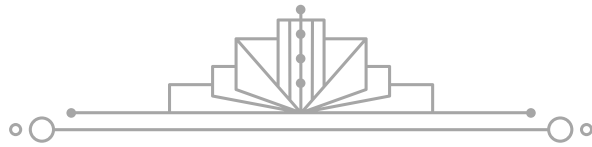
CRUSTED CAULIFLOWER (GF) (V)

Fingerling Potato Salad | Cress & Pansies | Green Goddess Dressing

TANDOORI SPICED CAULIFLOWER STEAK (V)

Ancient Grains | Curried Chickpeas | Cilantro Oil | Harissa

(gf) gluten free (v) vegan
(vt) vegetarian



DESSERT

PLEASE SELECT ONE



ACCOMPANIED BY COFFEE & TEA SERVICE TO THE TABLE

ALMOND CHOCOLATE CRUNCH

Chocolate Mousse | Almond Crèmeux | Caramel Sauce

BLACK-OUT CAKE

Devil's Food Cake | Chocolate Crèmeux | Malted Custard | Bittersweet Glaze

WHITE-OUT CAKE

White Chocolate Mousse | Cranberry Vanilla Crèmeux | Cacao Sauce

DARK CHOCOLATE RASPBERRY MOUSSE CAKE (VT)

Salted Cocoa Nibs

FLOURLESS CHOCOLATE FONDANT (GF) (VT)

Burgundy - Macerated Currants | Vanilla Chantilly

NEW YORK STYLE COOKIES & CREAM CHEESECAKE (VT)

Oreo Chantilly | Maraschino Cherry | Amarena Cherry | Oreo Crumble

BLOOD ORANGE MOUSSE PROFITEROLE (VT)

Crème Anglaise | Sugar Tuile

(gf) gluten free (v) vegan
(vt) vegetarian