

The Met Dining Room

Lunch

Starter

Heirloom Carrot & Ginger Soup v Pomegranate, Labneh	18
Flower Salad v Petite Greens, Confetti Flowers, Apple Cider-Honey Vinegar, Bee Pollen	21
Baby Beet v Blue Cheese Crouton, Candied Pistachio, Elixir XO Sherry	23
Tagliatelle Chanterelle Mushroom, Fava Bean, Asparagus, Spring Onion	23
Mushroom Tart v Buttered Leeks, Taleggio, Marjoram	25
Crispy Lobster “Roll” Zucchini Blossom, Lobster, Early Summer Corn, Piquillo Pepper	30
Jamón Ibérico Parmesan, Charred Country Toast	25

Main Course

Crab Cakes Jumbo Lump Crab, Carrot Slaw, Grainy Mustard	46
Maine Halibut Stinging Nettle Chowder, Cockles, Trout Roe	39
The Met Burger Gruyère Cheese, Yellow Tomato, Smoked Onion Aioli, French Fries, Toasted Sesame Bun	27
Chicken Paillard Wild Arugula, Vine Cherry Tomato, Fennel, Piave Vecchio, Verjus Vinaigrette	29
Lumache Bolognese, Gochujang, Herbs	28
Whole Roasted Cauliflower vg 12 Seed Dressing, Lemon-Caper Aioli	26
Chopped Chicken Salad Zucchini, Tropical Fruit, Cashew, Ginger Dressing	28

Plancha

Simply Served with Sautéed Spinach, Olive Oil, Aged Balsamic	
Market Fish	34
Skuna Bay Salmon	34

Simply Raw

Hamachi Toast Oroblanco, Pickled Fennel, Hazelnut Dukkah	26
Yellowfin Tuna Avocado, Radish, White Ponzu, Fresh Wasabi	25
Scallop Carpaccio Pickled Pepper, Jalapeño-Pineapple Sorbet	25

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 Carrot & Ginger Soup v Pomegranate, Labneh	18
Flower Salad v Petite Greens, Confetti Flowers, Apple Cider-Honey Vinegar, Bee Pollen	21
Baby Beet v Blue Cheese Crouton, Candied Pistachio, Elixir XO Sherry	23
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Lumache Bolognese, Gochujang, Herbs	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

Plancha

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Dessert

16

Rhubarb Pavlova

Vanilla Meringue, Lemongrass Cream, Rhubarb Sorbet

Mascarpone Cheesecake

Almond Crumble, Macerated Strawberries, Yuzu Ice Cream

Ricotta Tart

Ricotta Mousse, Spring Citrus, Walnut Sorbet

Mint Chip Sundae

Mint Stracciatella Ice Cream, Hot Fudge, Vanilla Chantilly Cream

Hazelnut

Hazelnut Mousse, Milk Chocolate, Praline Ice Cream

Seasonal Ice Cream & Sorbet

Selection of Three Flavors

Digestif Cocktails 19

Iced Irish Coffee

Irish Whiskey, Espresso,
Demerara, Cream

Not Quite a Carajillo

Reposado Tequila, Licor 43, Espresso

Horchata Russian

Spiced Rum, Coffee Liqueur,
Cream, Nutmeg

White Grasshopper

Fior di Latte Liqueur,
Crème de Menthe, Cream

Coffee & Tea

Harney & Sons Tea 6

Drip Coffee

Espresso

Americano

Cappuccino 8

Latte

Cortado