

Two Courses for \$32 or Three Courses for \$39

APPETIZERS

Mixed Lettuces

Parmesan & Champagne Vinaigrette *VG, GF*

Waldorf Salad

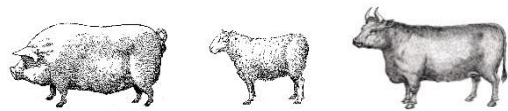
Chicories, Arugula, Grapes, Honeycrisp Apples & Walnuts *VG*

Chicken Liver Pâté

Winter Citrus Gelée & Country Bread

Provençal Style Fish Soup

Fennel & Country Bread



Tuna Niçoise

Quail Egg, Saffron Potato & Olive

Ricotta Gnudi

Golden Raisins, Squash, Brown Butter & Sage *VG*

Steak Tartare

Quail Egg, Capers, Marinated Anchovies & Gaufrette Potatoes

Tom Colicchio, *Chef/Owner*
Matthew Dahlkemper, *Executive Chef*

ENTRÉES

Atlantic Salmon

Heirloom Grains, Beets & Horseradish Crème Fraiche *GF*

Skate Almondine

Cauliflower, Marcona Almonds, Lemon & Brown Butter *GF*

Cobb Salad

Little Gem Lettuces, Chicken, Fried-Soft Boiled Egg, Bacon, Blue Cheese
Avocado & Red Wine Vinaigrette

Roasted Sasso Chicken

Wild Rice & English Peas *GF*

Heirloom Grain Salad

Avocado, Pumpkin Seed & Sumac Vinaigrette

Short Rib Ravioli

Roasted Mushrooms & Parmesan

Hanger Steak Diane

Wild Mushrooms & Fingerling Potatoes
10*

** Supplemental Charge with Two or Three Course Lunch*

VG- Vegetarian GF- Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

DESSERTS

Orange-Pineapple Sorbet
Mandarin Orange & Aji Amarillo

Banana Split
Coconut Sorbet, Caramelized Banana & Cocoa Nib Wafer



New York Cheesecake
Poppy Seed Caviar & Lemon Purée

Butternut Pudding
Whipped Cambozola, Fried Walnut & Port Reduction

Apple Brown Betty
Ginger Streusel, Vanilla Ice Cream & Candied Kumquat

Baked Alaska
Chocolate, Bourbon & Pecan

Selection of 3 Artisanal Cheeses 5*

** Supplemental Charge with Two or Three Course Lunch*



Abby Swain, Executive Pastry Chef

TEMPLE COURT

LUNCH