

**Dinner served nightly: Monday through Thursday 5:30 – 10:00 p.m.
 Friday/Saturday 5:30 – 11:00 p.m.
 Sunday 5:00 – 9:00 p.m.**

APPETIZERS

Crispy Soft Shell Crab Avocado, Strawberry & Passion Fruit	16/30
Roasted Beet Salad Ginger & Labne Yogurt	15.50
Butter & Sugar Corn Soup Tomato & Tomatillo	15.00
Caprese Ravioli Yellow Tomato Coulis	15/29
Summer Garden Salad Bibb Lettuce, Dijon Vinaigrette	12.00
Prosciutto & Melon White Balsamic Crème	16.75
Cured-Lemon Caesar Salad	14.00

SUMMER CRUDO

Kona Kampachi Cucumber & Lime	15.50
Fluke Sashimi Plum & Cilantro	14.00
Salmon Tartare Tomatoes & Basil	16.75

FOR THE TABLE

Potato Latkes	12.00
Creamed Corn	8.75
Grilled Asparagus	10.00

MAINS

Seared Salmon Crispy Taro & Cucumber Salad	29.00
Roast Chicken Under A Brick Peaches & Basil	27.00
Lobster Salad Avocado & Citrus Vinaigrette	38.50
Halibut, Summer Truffles Brioche-Crusted Poached Egg	39.00
Dover Sole Fines Herbes Brown Butter	48.00
Yellowfin Tuna Summer Beans & Heirloom Tomatoes	34.00
Fire-Roasted Lamb Chops Smoked Cherries	41.75

FROM THE GRILL

Filet Mignon Grilled Corn on the Cob, Watermelon BBQ Sauce	39.00
Langoustines	45.00
Swordfish Spiced Tomatoes & Oranges	32.75
Veal Chop Summer Corn Succotash	42.50

Crispy Artichokes, Malt Vinegar Aioli	14.00
French Fries	7.75
Stuffed Squash Blossoms	12.50

Lunch weekdays: 11:30 a.m. – 3:00 p.m.

APPETIZERS

Salmon Tartare Tomatoes & Basil	16.00
Butter & Sugar Corn Soup Tomato & Tomatillo	12.50
Prosciutto & Melon White Balsamic Crème	16.75
Caprese Ravioli Yellow Tomato Coulis	15/29
Summer Garden Salad Bibb Lettuce, Dijon Vinaigrette	12.00
Cured-Lemon Caesar Salad	14.00
Crispy Soft Shell Crab Avocado, Strawberry & Passion Fruit	16/30

SANDWICHES

Fried Chicken 'n Waffle Sandwich	16.50
The Langoustine Roll	32.00
Sliced Filet Mignon Sandwich Cherry Tomatoes, Horseradish Crème	22.00
The Park Avenue Burger	19.00

SIDES

French Fries	7.75
Crispy Artichokes, Malt Vinegar Aioli	12.00

MAINS

Seared Salmon Crispy Taro & Cucumber Salad	29.00
Fire-Roasted Lamb Chops Smoked Cherries	32.00
Roast Chicken Under A Brick Peaches & Basil	24.00
Halibut Arugula, Sauce Vierge	33.50
Grilled Filet Mignon Corn on the Cob, Watermelon BBQ Sauce	36.00

ENTREE SALADS

Early Summer Greens & Grilled Chicken	21.00
Caesar Salad, Sliced Filet Mignon	25.00
Lobster Salad, Avocado & Fennel Citrus Vinaigrette	29.00
The Shrimp Cobb	24.50

Grilled Asparagus	8.75
Creamed Corn	8.00

Saturday/Sunday brunch: 11:00 a.m. – 3:00 p.m.

\$35 PRIX-FIXE (PASTRIES, APPETIZER, MAIN)

SWEET PASTRIES & BREADS FOR THE TABLE

Spiced Sugar Doughnut

Golden Raisin and Walnut Roll

Cherry Hazelnut Scone

Summer Blueberry Muffin

Brioche and Pecan Sticky Bun

Glazed Banana Bread

APPETIZERS

Summer Garden Salad
Bibb Lettuce, Dijon Vinaigrette

Cured-Lemon Caesar Salad

Prosciutto & Melon
White Balsamic Crème

Butter & Sugar Corn Soup
Tomato & Tomatillo

Roasted Beet Salad
Ginger & Labne Yogurt

Summer Market Fruits

Salmon Tartare
Tomatoes & Basil

Caprese Ravioli
Yellow Tomato Coulis

MAINS

Buttermilk Pancakes, Orange Crème Fraîche
& Raspberry Rhubarb Jam

Smoked Salmon & Eggs
Crème Fraîche, Caviar, Pressed Potatoes

Fried Chicken 'n Waffle Sandwich

Seared Salmon
Crispy Taro & Cucumber Salad

Bacon, Egg, Cheese (No Roll)

Filet Mignon, Roasted Shallot Glaze
Sunnyside-Up Eggs

The Upper East Sider

Breakfast Risotto

SIDES

Soft Scrambled Eggs 6

Applewood Smoked Bacon 8

Breakfast Sausage 5

Toasted Brioche 4

French Fries 7

SUMMER ICE CREAMS & SORBETS

HOMEMADE

ICE CREAM 8 SORBETS 8

Vanilla

Raspberry

Chocolate Tea

Chocolate Ancho

Basil

Cherry

Sweet Corn

Peach

Rhubarb

Cantaloupe

Chef de Cuisine **Kevin Lasko**
Executive Pastry Chef **Richard Leach**