

The Morgan Dining Room

Lunch

I.

Heirloom Tomato Gazpacho
Raspberry Sorbet, Celery Leaf
Extra Virgin Olive Oil
8.75

Sashimi-Grade Tuna Tartare
Haas Avocado, English Cucumber, Chive, Lime
Toast Points
19.

II.

Poached Maine Lobster Cocktail
Lemon, Classic Cocktail Sauce
29.

Market Pasta
Parmigiano-Reggiano
21.

Inspired by
Poussin, Claude and French Drawing
in the Classical Age

Tasting Sancerre

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Trout Meunière
Fried Lemon, Brown Butter
Garlic-Rosemary Roasted Potato

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Strawberry Clafoutis

30.

Spiced Grilled Shrimp Napoleon
Haas Avocado, Tomato, Red Onion, Sliced Jalapeño
Cilantro, Affilia Cress, Lemon
25.

The Pierpont Salad
Chicken Paillard, Crispy Smoked Bacon
Vermont Cheddar, Blistered Cherry Tomatoes
White Northern Beans, Honey-Dijon Dressing
20.95

Jumbo Green Asparagus Salad
Shaved Black Truffles, Poached Egg
Parmesan, Fennel, Lemon Oil
24.

Sides

Summer Heirloom Tomato
Sea Salt, Aged Balsamic Reduction
6.

Grilled Black Mission Figs
Toasted Pistachios, Pistachio Oil
6.

Rodolfo Contreras, Executive Chef

The symbol on the menu is an ampersand from a typeface called Dante that is based on fifteenth-century Venetian designs. It speaks to the Morgan's dual mission of library & museum.