

# 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*  
*Toast Points*  
19.

## II.

Poached Maine Lobster Cocktail  
*Lemon, Classic Cocktail Sauce*  
29.

Market Pasta  
*Parmigiano-Reggiano*  
21.

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 Lump Crabmeat Risotto  
*Cherry Tomato, Parmesan Tuile*  
28.

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

## Sides

Summer Heirloom Tomato  
*Sea Salt, Aged Balsamic*  
6.

Grilled Summer Peaches  
*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.