The **Morgan Dining Room**

**Brunch**

<table>
<thead>
<tr>
<th>Morgan Bloody Mary</th>
<th>A Bourbon Soleil</th>
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<tbody>
<tr>
<td>13.</td>
<td>Hudson Baby Bourbon</td>
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<td>Vya Vermouth, Orange</td>
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<td>14.</td>
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I.

Red Bartlett Pear Salad
Watercress, Frisée, Blue Cheese, Walnuts
Saffron, Port Wine Vinaigrette
13.

Potato Cakes
Citrus-Cured Skuna Bay Salmon
Crème Fraîche, Salmon Roe
15.

Fruit
Tropical Selection, Berries, Tarragon Honey
10.

Berkshire Pork Belly
Chestnut & Butternut Grits
15.

II.

Open-Faced Omelette
Maine Lobster, Roasted Tomato, Mushrooms
Goat Cheese
22.

Pan-Seared Sea Bass
Shiitake Mushrooms, Cous Cous
Tomato Essence
28.

Toasted NY Bagel
Heirloom Tomato, Smoked Salmon
Cream Cheese, Red Onion
21.

Meyer Lemon & Lump Crabmeat Risotto
Parmigiano-Reggiano
24.

Duck Confit & Egg
Sweet Potato, Mushroom, Soft Egg, Mousseline Sauce
27.

**Prix-Fixe**

Traditional Mimosa
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Pierpont Chopped Salad
Roasted Bell & Evans Chicken
Root Vegetables, Vanilla Oil Pecans
or
Mimosa French Toast
Black Mission Figs, Mascarpone Cheese
Aged Balsamic, Pistachios
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Ice Cream or Sorbet
28.

Rodolfo Contreras, Executive Chef

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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.