# Dining The Morgan
## Menu by Tom Colicchio

### Appetizers
- Avocado Toast
  - Honey, Nuts & Seeds
  - Price: $13.
- Yogurt Parfait
  - Seasonal Fruits & Granola
  - Price: $9.95
- The Pierpont Salad
  - Arugula, Parmesan, Pine Nuts & Lemon Confit
  - Price: $11.
- Celeriac Soup
  - Black Truffles, Crème Fraîche & Parmesan
  - Price: $15.

### Entrées
- Lobster Omelette
- Chanterelles & Tarragon
- Price: $25.
- Baked Eggs
- Creamed Leeks & Black Truffles
- Price: $19.
- French Toast
- Sautéed Apples & Maple Syrup
- Price: $18.
- Ricotta Gnocchi
- Honeynut Squash, Brown Butter & Sage
- Price: $25.
- Chatham Cod
- Honey Crisp Apple & Bacon
- Price: $29.
- Hanger Steak
- Swiss Chard, Fingerling Potatoes
- Bone Marrow, White Anchovies & Salsa Verde
- Price: $28.

### Sides
- Add Egg
- Price: $3.
- Brioche Doughnuts, Cinnamon & Sugar
- Price: $9.
- Crispy Potatoes
- Price: $5.
- Toast, Butter & Jelly
- Price: $3.

### Desserts
- Buttermilk Panna Cotta
- Berries, Mint
- Price: $11.
- Apple Tart Tatin
- Vanilla Ice Cream
- Price: $11.
- Molten Chocolate Cake
- Bourbon-Brown Sugar Ice Cream
- Price: $11.
- Ice Cream
- Vanilla, Chocolate, Strawberry
- Price: $9.
- Sorbet
- Strawberry, Mango, Coconut
- Price: $9.

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Two Courses
- Price: $35.

Three Courses
- Price: $42.

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*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Risk of Foodborne Illness*
**Cocktails**

Francesca Alexander  
Bluecoat Dry Gin, Lillet Blanc, Contratto Vermouth  
Celery & Orange Bitters  
*American Author Known for her Collections of Tuscan Folk Songs & Lore*

Victor Hugo  
Bigallet Thyme, Cynar Amaro, Contratto Vermouth Bianco  
Sparkling Wine  
*French Author of Les Miserables and the Hunchback Of Notre Dame*

Tennessee Williams  
Maker’s Mark, Averna Amaro, Aperol, OJ, Black Walnut Bitters  
*The Quintessential Southern American Playwright*

Emily Dickinson  
Ketel One Vodka, Lemon, Cucumber, Basil  
*Author & Poet Known for Infusing Love of Gardening into her Poems*

Cosmé Mcmoon  
Milagros Silver Tequila, Mezcal, Cocchi Americano, Lime Grenadine, Habanero Bitters  
*Mexican-American Composer and Pianist*

Miguel De Cervantes  
Tanqueray Gin, Rosé, Chamomile, Lemon, Grapefruit  
*Author of Don Quixote.*

**Zero-Proof Cocktails**

Theodor Geisel  
Pomegranate, Lemon, Mint  
*American Children’s Author Best Known as Dr. Seuss*

Beatrix Potter  
Lime, Basil, Ginger Beer  
*Beloved Writer & Creator of Peter Rabbit*

**Whites**

Sancerre, Domaine Delaporte, 2018, Loire, France  
Chardonnay Private Selection, Mondavi, 2017, California  
Sauvignon Blanc, Camarey, 2017, France  
Pinot Grigio, Marchione di Puglia, 2018, Italy  
Riesling Nik Weis, 2017, Mosel, Germany  
Soave, Bertani, 2015, Veneto, Italy  
Sauvignon Blanc, Astica, 2018, Argentina  
Albariño, Marqués de Caceres Deusa, Nai, 2017, Spain  
Bianco, Planeta La Segreta, 2017, Sicily, Italy  
Rosé, Camarey, 2017, France  
Chateau Lynch-Bages Bordeaux Blanc, 2008, Pauillac, France

**Reds**

Pinot Noir, A to Z, 2016, Oregon  
Syrah, Alexander Valley, 2017, Sonoma, California  
Cabernet Sauvignon, Astica, 2018, Argentina  
Pinot Noir, Camarey, 2017, France  
Grenache, Shatter, 2016, France  
Rioja, Campo Viejo, 2017, Spain  
Meritage Symmetry, Rodney Strong, 2014, Sonoma, California

**Sparkling**

Valdo Prosecco, NV, Italy  
Veuve Clicquot Brut, NV, France

**Specialty**

Alfonso Oloroso Sherry, Jerez, Spain  
Earle Estate Honey Mead, New York

**Scotch & Whiskey**

Glencadam Single Malt, 10 Year, Scotland  
Lagavulin Single Malt, 16 Year, Scotland  
Widow Jane Bourbon, 10 Year, Brooklyn  
Suntory Hibiki Harmony Whiskey, Japan

**Beer & Cider**

Brooklyn Lager  
Amstel Light  
Samuel Smith Organic Cider