



The Dining Room  
The Metropolitan Museum of Art

## Lunch

### First Course

**Tuna Tartare** Harissa, Preserved Lemon, Lentil Chips

**Chilled Watermelon Soup** Maine Crab, Hearts of Palm, Thyme, Olive Oil

**Summer Field Greens Salad** Verjus Vinaigrette, Radish, Cucumber

### Main Course

**Soft Omelet** Summer Squash Ratatouille, Goat Cheese

**House-Made Chicken Chorizo** Chayote-Jicama Slaw, Charred Corn, Green Chile Salsa

**Local Sea Bream** Red Quinoa, Roasted Asparagus, Sauce Vierge

### Dessert

**Chocolate Manjari Tart** Strawberries, Whipped Cream

**Blueberry Upside-Down Torte** Limoncello Gelato

**\$29 Lunch**

Taxes and gratuities not included