

*Two Courses for \$32 or Three Courses for \$39*

## APPETIZERS

### **Baby Lettuces and Mixed Greens**

Spring Vegetables, Fine Herbs and Champagne Vinaigrette *VG, GF*

### **Spring Pea and Mâche Salad**

Pea Greens, Heirloom Radishes, Green Almonds, Rhubarb  
Ricotta Salata and Preserved Lemon Vinaigrette *VG, GF*

### **Buffalo's Milk Burrata**

Asparagus, Parmesan, Green Almonds  
Balsamic Vinegar and Arugula Pesto *VG, GF*

### **Foie Gras and Duck Terrine**

Stewed Strawberries, Rhubarb Chutney  
Heirloom Radishes and Brioche 5\*

### **Roasted Bone Marrow**

Ramp Gremolata and Country Bread

### **French Onion Soup**

Spring Onion, Bone Marrow  
Gruyere Cheese and Potato Brioche 4\*

### **Bigoli Cacio e Pepe**

Ramps, Spring Garlic, Black Pepper and Pecorino *VG*

### **Cavatelli**

Smoked Lamb, Grilled Ramps, Mint  
Spring Peas and Horseradish Cream

Tom Colicchio, *Chef/Owner*  
Carlos Benedicto, *Executive Chef*

## ENTRÉES

### **Tuna Salad**

Heirloom Radishes, Cranberry Beans, Fava Beans, Artichokes  
Hard Boiled Egg and Red Wine Vinaigrette *GF*

### **Steamed Mussels**

Leeks, Fennel, Mustard and Vermouth

### **Wild Salmon**

Heirloom Grains, English Peas, Snow Peas and Preserved Meyer Lemon *GF*

### **Skate Meunière**

Spring Peas, Lemon, Capers, Brown Butter and Market Greens *GF*

### **Maine Lobster**

Fava Beans, Chanterelle, Ramps, Tarragon, Peekytoe Crab and Hollandaise *GF*

### **Chicken Cobb Salad**

Fried Soft Boiled Egg, Bacon, Blue Cheese, Avocado  
Red Wine Vinaigrette *GF*

### **Grilled Berkshire Pork Rack**

Cranberry Beans, Fava Beans, Ramps, Pickled Fresno and Mustard Seeds *GF*

### **Braised Lamb Shoulder**

Green Chickpeas, Ramps, Mint, Olives and Preserved Lemon *GF*

### **Wagyu Chopped Steak**

Maitake Mushrooms, Balsamic Onion  
Blue Cheese, Watercress on Potato Brioche

### **Niman Ranch Hanger Steak**

Asparagus, Ramps, Wild Mushrooms and Sauce Diane 10\*

*\* Supplemental Charge with Two Course or Three Course Lunch*

*VG- Vegetarian      GF- Gluten Free*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## DESSERTS

### Lemon-Ginger Sorbet

Clove and Citrus

### Bergamot Pie

Yogurt, Chamomile and Honey

### Banana Split

Sesame Ice Cream and Milk Chocolate Feuilletine

### Butterscotch Pudding

Burnt Orange Cream and Black Olive Shortbread

### Pineapple Upside Down Cake

Hibiscus, Coconut and Rum


### Baked Alaska

Chocolate and Pecans

### Selection of 3 Artisanal Cheeses 5\*

\* Supplemental Charge with Two or Three Course Lunch



 At Crafted Hospitality we are proud to partner with FEAST, a nonprofit organization dedicated to promoting wellness and enriching lives through the power of healthy foods and human connection through wellness programs that take place in schools, hospitals and other community settings. Their vision is to live in a world where all people have access to the ingredients that create vibrant health and wellness.

Your dining with us at Temple Court today helps us to support these programs. A portion of the proceeds from this dish will be donated to our partners at FEAST.

Abby Swain, Executive Pastry Chef

# TEMPLE COURT

## LUNCH