

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

## APPETIZERS

### Mixed Greens and Baby Lettuce

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

### Summer Squash and Peach Salad

Radishes, Husk Cherry Chutney, Cloumage, Spiced Pecans  
Elderflower Vinaigrette *VG, GF*

### Buffalo's Milk Burrata

Tomatoes, Basil, Balsamic Vinegar  
Grilled Country Bread *VG*



### Chicken Liver and Foie Gras Pate

Stone Fruits, Citrus Mostarda, Radish  
Grilled Country Bread

### Steamed Mussels

Stewed Tomatoes, Lovage and Calabrian Chili

### Bigoli Carbonara

Corn, Bacon, Pecorino and Black Pepper

### Ricotta Gnudi

Haricot Vert, Fingerling Potatoes and Basil Pesto *VG*

*VG- Vegetarian*

*GF- Gluten Free*

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

## ENTRÉES

### Tuna Salad

Tomatoes, Cranberry Beans, Cucumber  
Preserved Lemon and Wasabi Arugula *GF*

### Atlantic Salmon

Heirloom Grains, Squash, Saffron  
Lemon Verbena and Mussels *GF*

### Skate Almondine

Pole Beans, Marcona Almonds, Cucumber  
Preserved Lemon and Brown Butter *GF*

### Corn Soup

Diver Scallops, Pork Belly, Clams and Pepperonata *GF*

### Chicken Paillard

Corn, Cranberry Beans, Shitake, Peppers  
Tomatoes and Sauce Vierge *GF*

### Stuffed Squash Blossom

Grape Hollow Farm Egg, Squash, Tomatoes  
Parmesan and Basil *VG*

### Wagyu Chopped Steak

Maitake, Balsamic Onion  
Blue Cheese, Watercress on Potato Brioche

### Niman Ranch Hanger Steak

Peppers, Fingerling Potatoes, Eggplant and Romesco Sauce 10\*

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

*Tom Colicchio, Chef/Owner*

*Bryan Hunt, Director of Culinary Operations*

## DESSERTS

**Watermelon Sorbet**  
Jalapeno Pepper and Smoked Salt

**Peach Melba**  
Raspberries and Vanilla Ice Cream



**Sweet Corn Pie**  
Cherries and Lemon-Thyme

**Blueberry Upside Down Cake**  
Hazelnut and White Chocolate

**Chocolate Pudding**  
Strawberry and Honey-Roasted Peanuts

**Baked Alaska**  
Chocolate and Pecans

**Selection of 3 Artisanal Cheeses 5\***

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



Abby Swain, *Executive Pastry Chef*

# TEMPLE COURT

## LUNCH