

# Travelzoo Lunch Menu

## Appetizers

Soup du Jour	
Garden Green Salad <i>Cucumbers, Tomatoes, Radishes, Shallot Sherry Vinaigrette</i>	V/GF
Burrata & Marinated Heirloom Tomatoes <i>Aged Balsamic, Green Olive Crouton</i>	
Foie Gras Terrine <i>Rhubarb and Strawberry Jam, Pistachio, Brioche</i>	
Escargots à la Bourguignonne	GF

## Entrées

Grilled Swordfish <i>Sugar Snap Peas, Cipollini Onion, Soubise, Roasted Heirloom Tomatoes</i>	GF
Pan Seared Striped Bass <i>Tiger Prawn, Shaved Fennel, Artichoke Barigoule, Lobster Broth</i>	GF
Murray's Spring Chicken <i>Asparagus Tips, Maitake, Tarragon-Citrus Tabbouleh, Black Garlic Jus</i>	GF
Coq au Vin <i>Bacon, Pearl Onions, Mushrooms, Potato Purée, Haricot Verts</i>	GF
Roasted Filet Mignon (8 oz.)* <i>Truffle Mousseline Potatoes, Crisp Vidalia Onion, Braised Baby Vegetables</i>	GF
Summer Vegetable Risotto <i>Summer Squash, Tomatoes, Eggplant, Basil &amp; Lemon Zest</i>	V/GF
Chicken Cobb Salad <i>Avocado, Egg, Bacon, Blue Cheese, Tomato, House Made "Ranch" Dressing</i>	GF
Salad Niçoise <i>Seared Rare Sashimi Grade Tuna, Potatoes, Haricot Verts, Egg, Dijon-Shallot Vinaigrette</i>	GF

## Sides

<i>\$14</i>	
Sautéed Spinach	V/GF
Asparagus	V/GF
Warm Potato & Bacon Salad	GF
Truffle Potato Purée	V/GF

## Desserts

Bittersweet Flourless Chocolate Cake	GF
Apple Tart	V
Crème Brûlée	V
New York Cheesecake <i>Graham Cracker Crumb, Fresh Berries</i>	V
Chocolate Bombe <i>Chocolate &amp; Hazelnut Mousse, Hazelnut Dacquoise</i>	V

8.875% NY Tax will be added to the charge

GF: Gluten Free Option Available On Request V: Vegetarian

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