

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

Appetizers

Baby Lettuces and Mixed Greens

Radish, Cucumber and Champagne Vinaigrette *VG, GF*

Squash Bisque

Smoked Mussels

Steak Tartare

Quail Egg, Capers, Mustard, Anchovies and Gaufrette Potatoes

Burrata

Heirloom Radish, Granny Smith Apples and Wasabi Arugula

Waldorf Salad

Honeycrisp Apples, Walnuts, Celery, Grapes and Arugula *VG, GF*

Grilled Caesar Salad

Marinated White Anchovies, Parmesan Cheese and Croutons

Gnudi

Brussels Sprouts, Apples, Sage and Brown Butter *VG*

Cavatelli

Garlic Sausage, Cloumage and Broccoli Rabe Pesto

Chicken Liver and Foie Gras Pâté

Quince Mostarda and Brioche

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

Entrees

Tuna Salad

Arugula, Artichokes, Cranberry Beans and Red Wine Vinaigrette

Wild Salmon

Heirloom Grains, Beets and Horseradish Crème Fraîche *GF*

Provençale Seafood Stew

Prince Edward Island Mussels, Manila Clams and Saffron *5**

Skate Meunière

Cauliflower, Lemon, Capers and Market Greens *VG*

Chicken Cobb Salad

Fried Soft Boiled Egg, Bacon, Avocado and Red Wine Vinaigrette

Crispy Duck Confit

Cabbage, Tomatoes and Rosemary

Chopped Steak

Hen of the Woods Mushrooms, Blue Cheese and Watercress

Hanger Steak

Sunchokes, Fingerling Potatoes, Brussels Sprouts 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

Apple Sorbet

Dates and Pumpkin Seeds

Café Liegeois

Coffee, Cream and Cardamom

Millefeuille

Figs and Maple Cream Cheese

Pear Crisp

Ginger Streusel and Sour Cream

Gateau Basque

Honeynut Squash and Fried Walnuts

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