



583 PARK AVENUE  
NEW YORK

**THREE-COURSE SEATED LUNCHEON**

Soft Homemade Dinner Roll  
Whipped Butter with Maldon Sea Salt and Fresh Chervil

APPETIZERS  
(Please Select One)

COLD

Crisp Romaine Salad  
Whole Grain Mustard Dressing with Shaved Red Onions and Focaccia Croutons

Napoleon of Grilled Vegetables  
Spinach Cous Cous with Artichokes, Oven Dried Tomatoes, and Crispy Parsnips

Poached Shrimp Salad  
Harissa White Beans, Fennel and Citrus Slaw with Watercress  
\*Additional charges will apply

Mustard Roasted Carrot with Red Quinoa  
Coriander and Turmeric Emulsion, Crisp Parsnip

Asian Salad with Spiced Peanut  
Jalapeño and Ginger Vinaigrette

Tuscan Kale and Brussels Sprouts with Toasted Walnut  
Lemon and Mustard Vinaigrette

Butter Lettuce with Heirloom Tomato and Dried Cranberry  
Horseradish Crème Fraiche Vinaigrette

HOT

Sweet Pea Risotto with Basil  
Fresh Herbs and Cracked Black Pepper

Mushroom Ravioli with Pomodoro Sauce  
Grated Pecorino Romano

Spinach and Cheese Ravioli  
Fresh Tomato, Grated Parmesan

Sweet Potato Gnocchi with Sage Brown Butter  
Truffle and Shaved Pecorino

Butternut Squash Ravioli  
Mushroom and Sage Cream Sauce, Crumbled Stilton Cheese

Spicy Veal Meat Ball over Mascarpone Polenta with Parmesan Tuile



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ENTRÉES

(Please Select One)

Pan Seared Petite Filet Mignon  
Red Bliss Potatoes and Baby Brussels Sprouts with Tarragon Beurre Blanc

Roasted Breast of Chicken  
Grilled Vegetable Quinoa, Haricot Vert, Tomato Coulis

Sautéed French Breast of Chicken  
Brussels Sprouts, Carrot Confit, Mustard Sauce

Roasted Striped Bass  
Peruvian Potato, Sautéed Asparagus, Charred Tomato Coulis

Herb Marinated Salmon  
Sweet Potato Hash, Braised Fennel, Cured Lemon, Caper Emulsion

Atlantic Red Snapper  
Roasted Cauliflower, Lentils, Red Pepper Jus

VEGETARIAN/VEGAN SILENT ALTERNATIVE INCLUDED:

Acorn Squash Arancini  
Smoked Cauliflower Puree, Spiced Potato Crisp, Tomato Coulis

ADDITIONAL SILENT FISH ALTERNATIVE:

Roasted Salmon  
Sweet Potato and Turnip Hash, Onion Confit, Caper and Parsley Gremolata  
\*Additional charges will apply

DESSERTS

(Please Select One)

Sour Cream Coffee Cake  
Fresh Seasonal Fruit with Cinnamon Cream

Dark Chocolate Mousse with Sugar Cookies and Whipped Cream

Chocolate Pot de Crème  
Fresh Berries and Sugar Cookies

Fresh Seasonal Fruit  
Vanilla Scented Whipped Cream

Seasonal Sorbet with Fresh Berries

Strawberry Shortcake  
Grand Marnier Macerated Strawberries with Vanilla-Scented Whipped Cream

Mint Chocolate Chip Ice Cream with Chocolate Sauce

Vanilla Ice Cream Profiterole with Warm Chocolate Sauce

Freshly Brewed Coffee  
Harney and Son's Teas, English Breakfast & Chamomile  
Served with Arrangement of Cream and Sweeteners  
583 Park Avenue Macarons