



MENUS

MANDARIN ORIENTAL
NEW YORK **PLATED LUNCH**



PLATED THREE COURSE LUNCH

FIRST COURSE

SOUP

Chilled Coconut Green Curry • Lemongrass Lime Crab Salad

Heirloom Tomato Gazpacho • Basil • Lemon Olive Oil • Focaccia Crouton

Peas • Leek • Herbs Crouton

Green Lentil • Carrot • Celery • Prune and Apricot Compote

Garden Vegetable • Kale • Beans

Ginger-Carrot • Bay Scallops • Coconut

SALAD

Warm Goat Cheese

Honey Roasted Apples • Heirloom Tomatoes • Frisée • Chili Almonds • Cider Vinaigrette

Baby Romaine and Kale Caesar Salad

Shaved Parmesan • Herbed Crouton • Roasted Garlic Caesar Dressing

Spinach

Candied Pecan • Strawberry • Red Onion • Crisp Bacon • Banyuls Vinaigrette

Spring Mixed Greens

Charred Scallions • Cherry Tomato • Cucumbers • Sunflower Sprouts • Miso Dressing

Butter Lettuce

Hearts of Palm • Orange • Grapefruits • Lemongrass Ginger Dressing

Greek

Cucumber • Heirloom Tomato • Marinated Feta • Butter Lettuce • Olives • Mini Peppers •
Red Wine Vinaigrette

Baby Iceberg Wedge

Crisp bacon • Red Onion • Roasted Baby Beets • Buttermilk Dressing

Red Quinoa

Kale • Oven Roasted Tomatoes • Chickpeas • Marinated Olives • Mediterranean Dressing

Farro

Grilled Artichokes • Radishes • Ricotta Salata • Roasted Peppers • Arugula • Herb Vinaigrette

ENTRÉE



CHILLED SELECTIONS

Grilled Chicken Cobb

Smoked Bacon • Tomato • Egg • Avocado • Blue Cheese Toast • Herb Dressing

Asian Chicken Salad

Napa Cabbage • Carrots • Peppers • Charred Scallion • Almonds • Sesame Seeds • Peanut Dressing

Sante Fe Steak Salad

Romaine • Roasted Corn • Black Beans • Grilled Peppers • Queso Blanco • Tortilla Strips • Chipotle Caesar Dressing

Grilled Salmon

Spinach • Roasted Baby Fennel • Sun Dried Tomatoes • Olives • Grilled Artichokes • Mediterranean Dressing

Sesame Crusted Seared Ahi Tuna

Buckwheat Soba • Asian Vegetables • Pickled Ginger • Crispy Noodles • Miso Sesame Dressing

HOT SELECTIONS

Grilled Chicken Breast

Yukon Potatoes • Baby Carrot • Asparagus • Pan Jus

Grilled Mahi-Mahi

Green Couscous • Water Cress • Grilled Lemon • Mango Tomato Salsa

Citrus Poached Salmon

Yukon Gold Potato Confit • Fennel Purée • Grain Mustard Sauce

Grilled Beef Tenderloin

New Potatoes • Haricot Vert • Tomato Confit • Red Wine Reduction

Grilled Skirt Steak

Grilled Baby Vegetables • Eggplant Purée • Baby Mustard Greens • Salsa Verde

VEGETARIAN SELECTIONS

Kale and Mushroom Vegan Ravioli

Rustic Tomatoes Sauce • Arugula Pesto

Spinach Gnocchi

Goat Cheese Cream • Toasted Italian Pistachios

Lemmon Asparagus Risotto

Shaved Asparagus • Pecorino Pepato

SPRING & SUMMER 2019

DESSERT



Triple Mousse Cake

Trio Chocolate Mousse • Flourless Chocolate Cake • Caramelized Rice Crispy • Chocolate Sauce

Keylime Honey Meringue Tart

Graham Sponge • Keylime Custard • Rum Lime Sauce

Le Choux

Vanilla Mascarpone Crème • Strawberries

Pineapple Yuzu Sable

Yuzu Curd • Buttery Breton • Coconut Cream

New York Cheesecake

Raspberry Sauce • Mixed Berries

Sacher Torte

Chocolate Cremeux • Orange Marmalade • Chocolate Almond Biscuit

Freshly Brewed La Colombe Coffee • Decaffeinated Coffee • Tealeaves Tea Selection

SPRING & SUMMER 2019

