DINING MENU

AVAILABLE FROM 3 PM—9 PM SUNDAY—THURSDAY, 9:30 PM FRIDAY—SATURDAY

SNACK SELECTION

FRESHLY MADE POPCORN V
MONTANA CORN SEASONED WITH TOMATO & WORCESTERSHIRE SPICE MIX

HOUSE MARINATED OLIVES V
SEASONED WITH CITRUS, HERBS, AND SPICES

SPICED MARCONA ALMONDS V
ROASTED MARCONA ALMONDS IN A HOT SPICE MIX

POTATOES DAUPHINE V
FRENCH-STYLE CROQUETTES SERVED WITH CHIVE AIOLI

ADD CAVIAR:
1 OZ CLASSIC OSSETRA
1 OZ GOLDEN OSSETRA

$12
$16
$16
$16
$180
$250

18% SERVICE CHARGE WILL BE ADDED TO PARTY OF 6 OR MORE. ITEMS MARKED "V" CAN BE MADE VEGETARIAN.

CONSUMER ADVISORY: CONTAINS RAW OR UNDER-COOKED FOOD PRODUCTS. CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.
- LIGHT FARE -

**POACHED EGG RICE BOWL**
A MEDLEY OF RICE, JAPANESE PICKLES, A SOFT 63C DEGREE EGG AND TARRAGON AVOCADO DRESSING

$32

**BURRATA & ZUCCHINI**
A CARPACCIO OF ZUCCHINI WITH FENNEL, GREEN OLIVES AND PINK PEPPERCORN VINAIGRETTE

$29

**PÂTÉ EN CROÛTE**
FROM ACCLAIMED CHEF, AURELIEN DUFOUR IN BROOKLYN
SERVED WITH TRADITIONAL CONDIMENTS & TOASTED BREAD

$29
Dining Menu

- Mains -

House Ramen Bowl
Modern style ramen noodles with kimchi, bok choy, shiitake, and tender roast pork belly
$36

Table 87 Pizza V
A choice of individual New York-style pizza from Table 87’s coal oven, baked in Brooklyn;
margarita, pepperoni or mushroom & truffle
$28

The Mo Lounge Burger
Burger served with roasted tomatoes, Asian pickles & house-made spicy sauce. Served with French fries
$39

Nova Scotia King Salmon
Pan-seared salmon served with wild rice, roasted asparagus, and blood orange sauce
$42

Organic Roasted Chicken
Mashed potato, stir-fried green beans with almond, yuzu chicken jus
$38

- Dessert -

Chocolate Mousse Gâteau
Flourless cake, raspberry, & dark chocolate
$22

Crème Brûlée
Classic crème brûlée topped with fresh berries
$22