

(THE MERCER) KITCHEN



LUNCH (THE MERCER) KITCHEN

### APPETIZER

- Sweet Pea Soup with Vegetables and Croutons 8
- Sea Bass Carpaccio with Lime, Coriander and Mint 12
- Tuna Spring Roll with Soy Bean Purée 15
- Shaved Fennel Salad with Arugula, Parmesan and Mushroom 9
- Roasted Beets with Fresh Goat Cheese 10
- Steamed Shrimp Salad with Avocado, Mushroom and Tomato  
in a Champagne Vinaigrette 15
- Peekytoe Crab Fritters with Three Dipping Sauces 13
- Wild Mushroom Bruschetta with Prosciutto 11
- Artichoke and Arugula Salad, Lemon Thyme Dressing 12

### RAW BAR

- Oysters (priced per pc.)
- 1/2 Dozen Little Neck Clams 9
- Shrimp Cocktail 12
- Seafood Platter (market price)
- Lobster, Oysters, Shrimp, Clams, Sashimi Tuna, Periwinkles

### PIZZA

- Mozzarella, Tomato and Basil 9
- Black Truffle and Fontina Cheese 14
- Pear, Goat Cheese, Prosciutto and Pistacchio 11
- Barry Wine's Raw Tuna and Wasabi 17
- Fresh Tomato, Black Olive, Arugula and Parmesan 10



**ENTREE**

Organic Cheeseburger 14

Omelette with Gruyere Cheese and Roasted Rosemary Potatoes,  
Mesclun Salad 13

Chicken Sandwich with Avocado, Tomato, Baby Greens  
and Balsamic Vinaigrette 12

Roasted Lamb Sandwich with Roasted Red Pepper,  
Arugula and Herbed Mayonnaise 15

Slowly Baked Salmon, Fava Bean Purée, Morel Vinaigrette 24

Cod with Artichoke Puree and Bacon Vinaigrette, Spicy Radish 22

Roast Chicken with Haricot Verts, Carrots and Mashed Potatoes 19

Aged Sirloin Steak with Gingered Shiitake Mushrooms and Caramel  
Soy Infused Sauce, French Fries 34

**PRIX FIXE**

**\$20.12 LUNCH MENU**

**APPETIZER**

Caponata and Pecorino Pizza with Radicchio

Red and Yellow Endive Salad, Crisp Bacon, Walnut and Mustard Relish

**ENTREE**

Pan Roasted Hake with Olives, Couscous, Tomato Water and Lemon-Oregano Oil

Roasted Pork Tenderloin with Rhubarb Chutney and Bok Choy

**DESSERT**

Sour Cherry Clafouty with Lemon-Thyme Ice Cream and Sour Cherry Sorbet  
Trio of Sorbet

Chefs: Cruz Goler / Luis Gonzalez

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Dear Mr. [Name]

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