(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
come again