The Metropolitan Museum of Art
Appetizers

Soup of the Day 7.

Garden Salad
mixed field greens, endive, plum tomatoes, sherry vinaigrette 5.

French Bean Salad
haricot verts, roasted red peppers, endive, walnut dressing 6.

Smoked Mozzarella, Roasted Tomatoes and Fresh Basil
balsamic vinegar reduction 7.

Teriyaki Shrimp Salad
grapefruit, papaya, mango, scallions, diced shallots, pineapple and ginger vinaigrette 9.

Entrees

Orecchiette Pasta
Italian sausage, tomatoes, basil puree 16.

Cobb Salad
chicken, applewood smoked bacon, vermont cheddar, avocado, tomato, bleu cheese, scallions, mesclun greens, house dressing 16.

Mustard and Herb Encrusted Catfish
whipped gold potatoes, Cajun remoulade 16.

Gingered Beef Salad
arugula, roasted yellow peppers, julienne of apples, scallion macadamia sauce 16.

Chilled Poached Salmon
poached salmon, cucumbers, pear tomatoes, Caribbean dressing 19.

Mandarin Orange Glazed Chicken Salad
orange marinated chicken, red and yellow peppers, mandarin segments, mixed green salad, orange vinaigrette 16.

Three Course Prix Fixe
$26.00

Glass of Triennes, Cabernet-Syrah, France 1996

- Salade de Haricots Verts
  endive, roasted red peppers, walnut dressing

- Faux-Filet Roti
  roast sirloin, pommes dauphinoise, sautéed mushrooms, bordelaise sauce

- Tarte au Pommes
  apple tart, crème de cassis, whipped cream

Wines

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<th>Glass</th>
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White

- Babich, Sauvignon Blanc, New Zealand, 1999
- Tocal Friulano, Hudson River Region, 1998
- Bethel Heights, Pinot Blanc, Oregon, 1997
- Cinquant Cinque Chardonnay, France, 1998

Blush

- Zaca Mesa, Vin Gris, Santa Barbara, 1997

Red

- Pio Cesare, Barbera d’ Alba, Italy, 1996
- Domaine Chevaliere Merlot, France, 1998
- Canyon Road, Cabernet Sauvignon, Paso Robles, 1995
- Heron, Syrah, California, 1998

Sparkling

- Sparkling Domaine St. Michelle, Washington State, Blanco de Blanc, NV
- Prosecco, Treviso, NV