

# MARKET

## AT EDITION

### — LITE & FRESH MENU —

Seasonal Fruit Plates, Berries	21
Avocado Toast, Toasted Sunflower Seed Chili, Basil, Sourdough Bread	21
Smoked Salmon Plate, Bagel, Cream Cheese Capers Onions & Sliced Tomato	25

### APPETIZERS & SALADS

Beet Carpaccio, Avocado, Chili Aioli Capers, Cornichons & Herbs	18
Green Asparagus & Avocado Salad Sicilian Pistachio, Pecorino Fresco Cheese, Lime	23
Endive and Sugar Snap Pea Salad Parmesan Dressing and Fine Herbs	23

### RAW BAR

East & West Coast Oysters* (half dozen)	39
Tuna Tartare, Avocado, Spicy Radish Ginger Marinade & Chili Oil*	28
Florida Jumbo Shrimp Cocktail	29

### CHEESE & CHARCUTERIE

Selection of Cheese & Artisanal Meat with Raisin Walnut Choice of 2 for 18, 3 for 25, 5 for 39
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An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness especially if you have certain medical conditions.

Chef Jean-Georges Vongerichten  
Executive Sous Chef Nyitre Rodgers