

MARKET

AT EDITION

— LITE & FRESH MENU —

Seasonal Fruit Plates, Berries	24
Avocado Toast, Toasted Sunflower Seed Chili, Basil, Sourdough Bread	24
Smoked Salmon Plate, Bagel, Cream Cheese Capers Onions & Sliced Tomato	26

APPETIZERS & SALADS

Castelfranco Frisée & Strawberries, Gorgonzola, Basil, Lemon Vinaigrette	24
Kale Salad, Avocado, Chili, Sunflower Seeds Lemon, Mint	24

RAW BAR

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

CHEESE & CHARCUTERIE

Selection of Cheese & Artisanal Meat with Raisin Walnut
Choice of 2 for 18, 3 for 25, 5 for 39

An automatic service charge of 20% 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
Chef Daniel Gordillo