

MARKET

AT EDITION

— LITE & FRESH MENU —

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| 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

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

RAW BAR

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| 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

Operations Charge: A taxable 20% Staff Service Charge is added to all checks and distributed entirely to service staff performing the service. *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