

SALAD BAR

SALAD BAR BUFFET | \$23

includes sliced fresh fruit, artisan rolls, and fountain carafes of fruit & herb infused water additional protein | \$7 additional salad | \$5

PLEASE CHOOSE TWO PROTEINS

sea

cedar plank salmon | grilled sweet chili prawns | Brooklyn lager battered cod | imported olive oil packed tuna

land

char-grilled flat iron steak with chimichurri | smoked pimentón rubbed hanger steak | rosemary roasted leg of lamb | pan seared tofu with hoisin barbeque glaze | balsamic glazed ceci bean meatballs

air

lemon herb grilled chicken breast | pulled Hawaiian BBQ chicken | southern-style hot chicken bites | Hudson Co. duck confit

PLEASE CHOOSE THREE SALADS

BELOW SALADS ARE COMPOSED; INGREDIENTS MAY BE REQUESTED ON THE SIDE

MIXED BABY FIELD GREENS

shaved carrot | cucumber | toasted pepitas | red wine vinaigrette

HEIRLOOM ROMAINE BLEND

heirloom tomatoes | ricotta salata | sun-dried cranberries | buttermilk dressing

PETITE ARUGULA

shaved fennel | sliced strawberry | aged balsamic

TUSCAN KALE CAESAR SALAD

radish | teardrop tomato | brioche crouton | smoky pimentón dressing

ROASTED BABY BEET ALLA CAPRESE

celiegine mozzarella | focaccia croutons | basil | green apple | white balsamic vinaigrette

FATTOUSH SALAD

seasonal greens | tomato | cucumber | olives | radish | pita bread | pomegranate molasses

GREEN PAPAYA POK POK SALAD

with savoy cabbage, long beans, shallots, red chili, tamarind, and lime

BABY SPINACH SALAD

roasted pear | candied pecan | chevre | sherry shallot vinaigrette

WINTER WATERCRESS SALAD

radicchio | green tomato | brown butter | quail egg

TRADITIONAL NICOISE SALAD

green beans | chopped egg | cherry tomato | breakfast radish | red bliss potato | olives | bibb lettuce | white wine Dijon dressing

SUPER-GRAIN SALAD

Red quinoa | Teff, and Chia grains | grilled fennel | roasted garlic | shaved carrot | citronette

MEDITERRANEAN FREGOLA

toasted fregola pasta | roasted zucchini | Piquillo peppers | crumbled feta | lemon herb dressing