

30-MINUTE LUNCH

DE-LIGHT 310 cal 31	PARISIAN 31
<i>root vegetable purée chicken paillard scallop passion fruit mousse</i>	<i>french onion soup tuna Niçoise croque monsieur crème brûlée</i>

SOUP

ROASTED TOMATO AND LAVENDER SOUP 8
mascarpone

FRENCH ONION SOUP 8

ROOT VEGETABLE PURÉE 8

APPETIZERS & SALADS

MARKET GREENS 12
*seasonal market greens, roasted tomatoes, market vegetables,
sherry vinaigrette (GF)*

CAESAR SALAD 13
*gem romaine, baby kale, avocado, heirloom cherry
tomatoes, parmesan dressing (GF)*
chicken +8 | shrimp +10

BURRATA WITH JAMÓN 15
Balsamic caviar, pickled melon (GF)

HUDSON VALLEY CEMBERT 15
*fresh baby spinach, local honey, marcona almonds, cranberries,
strawberry vinaigrette (GF)*

CHICKEN PAILLARD 16
heirloom radish, arugula, wax beans, basil pesto (GF)

TUNA & QUINOA NIÇOISE 24
*sushi-grade ahi, toasted quinoa, french beans, kalamata olives,
quail egg, red wine vinaigrette*

SANDWICHES

GABY BURGER 24
*ground wagyu, hudson valley camembert piment d'espelette
aioli, french fries*

CROQUE MONSIEUR 22
*parisian ham, gruyère, béchamel sauce, brioche, market
greens*

CHICKEN CLUB 22
*free-range chicken, avocado, slab bacon, lettuce, heirloom
tomatoes, sour dough*

LOBSTER ROLL 24
maine lobster, avocado, lemon aioli, buttered split-top roll

QUICHE LORRAINE 21
market greens

ENTRÉES

DUCK BREAST 29
*red organic rice, baby spinach, baby carrots, sauce a l'orange
(GF)*

CHICKEN & MUSHROOMS 26
*pan-seared chicken, shiitake leek, seasonal ravioli, roast
vegetables*

WILD SALMON 30
*celery root purée, braised leeks, caper berries, sauce vierge
(GF)*

MUSHROOM-CRUSTED SEA BASS 31
beluga lentils, roasted butternut squash

STEAK FRITES 33
*10oz grass-fed angus beef, truffle butter, market greens,
french fries (GF)*

QUINOA VEGETABLE BOWL 15
*toasted quinoa, sautéed asparagus, mushrooms, grated
carrot, tahini dressing (GF)*



MONDAY

**SOLE FILET
MEUNIÈRE** 29

*Sautéed spinach, farro in
a tarragon beurre blanc*

TUESDAY

**BRAISED LAMB
SHANK** 30

*Cauliflower-potato
purée, roasted butternut
squash*

WEDNESDAY

SPINALIS DORSI 31

*Rib eye cap, Israeli
couscous, toasted
shiitake mushrooms,
market vegetables*

THURSDAY

VEAL OSSO BUCO
33

*Porcini ravioli and
vegetable ragout*

FRIDAY

PAELLA 26

*Chorizo, clams, shrimp,
and mussels served in
saffron rice*