

BREAKFAST AT TIFFANY Served with choice of coffee or tea \$32  
SEASONAL FRUIT & BERRIES and CROISSANT with Nutella®, honey butter, and fruit preserves

Choice of:

SMOKED SALMON AND BAGEL STACK Cream cheese smear, beefsteak tomato, red onion, capers

CODDLED EGG Soft polenta, asparagus, chicken sausage\* (add Burgundy summer truffles to this dish \$8 supplement)

AVOCADO TOAST Radish, nasturtium, sorrel, sunflower seeds & sprouts (add a poached egg to this dish - \$4 supplement)

BUTTERMILK WAFFLE Poached fruit of the season, Catskills maple syrup

LUNCH Select a starter and a main course \$42

STARTERS:

CELERY ROOT-PARSNIP SOUP Curried granola, pumpkin seeds, cranberry

SHEEP'S MILK RICOTTA TOAST Delicata squash, Packham pear, honey, rosemary

ARCTIC CHAR CRUDO Fuji apple, radish, dill, roe\*

RED BABY GEM LETTUCE Pistachio, fines herbs, green goddess

MAIN COURSES:

“CHARLES LEWIS TIFFANY” CLT CLUB SANDWICH All-natural chicken salad, bibb lettuce, beefsteak tomato, rye bread \*

FIFTY-SEVENTH STREET FLATBREAD Jersey corn, scallions, fromage blanc, pancetta or tomato & fresh mozzarella  
(add Burgundy summer truffles to this dish \$8 supplement)

BABY BEETS (VEGAN) Wilted tops, cashews, orange vinaigrette

FIFTH AVENUE SALAD Maine lobster, avocado, grapefruit, poppy seed dressing \*

OLIVE OIL POACHED SKUNA BAY SALMON Farro, purple sweet potato, pomegranate, horseradish crème\*

TIFFANY TEA \* Served with choice of tea by Bellocq Teas \$52

TIFFANY BIRD'S NEST

BLUE BOX PETIT FOUR

COCONUT BROWNIE

KEY LIME TART

CHOCOLATE INGOT

LEMON JELLY SQUARE

FINGER SANDWICHES:

HERBED CHICKEN SALAD

SMOKED SALMON CREAM CHEESE

CUCUMBER GOAT CHEESE

ROMESCO & ASPARAGUS (VEGAN)

SWEET & SAVORY SCONES Winter fruit preserves, clotted cream, honey

We accept all major credit cards. We do not accept cash. Thank you.

## SPARKLING WINE

RAVENTOS BRUT BLANC de BLANC CAVA 2016 Spain	\$17 / \$70
PIERRE GIMONNET & FILS PREMIER CRU CHAMPAGNE BRUT NV France	\$25 / \$110
HENRI BILLIOT GRAND CRU CHAMPAGNE BRUT RESERVE NV France	\$30 / \$130

## WINE

CAMAREY SAUVIGNON BLANC 2016 Languedoc, France	\$13
VOLARE CHARDONNAY 2016 Maule Valley, Chile	\$11
CAMAREY ROSÉ 2017 Languedoc, France	\$10
RAM HORN PINOT NOIR 2015 Central Coast, California	\$12

## REFRESHERS

EMERALD Honeydew, cucumber, parsley, granny smith apple, citrus	\$9
RED OPAL SPRITZ Cranberry, lime, honey	
CITRINE Grapefruit, lavender, soda water	
AMBER Black iced tea, orange, clove, rosemary	

## HOT BEVERAGES

BELLOCQ TEAS:	\$7
No. 727 THE TIFFANY BLEND Celebrating the enduring legacy of Tiffany & Co, a blend to embrace life, love and dreams. Chinese and Ceylon black teas with gentle notes of lychee, rose buds, lavender and vanilla.	
No. 01 BELLOCQ BREAKFAST A toasty, full-bodied blend of organic Indian, Chinese and Ceylon black teas. Warm notes of honey, malt and leather.	
No. 35 THE EARL GREY The finest organic Ceylon black tea delicately scented with the vibrant essence of pure Sicilian bergamot.	
No. 96 WHITE WEDDING A romantic white tea blend of Chinese white peony and jasmine teas, lavender, rose petals, and orange blossoms.	
No. 12 LE HAMMEAU An organic herbal blend evocative of a summer meadow of wildflowers. Lemongrass, verbena, chamomile, and flower blossoms make it perfect for sipping all day.	
No. 46 CLOUDS and MIST An organic Chinese green tea. A fragrant tea of slender emerald leaves with a subtle, floral finish.	

COFFEE	\$6
COLD-BREW COFFEE	\$6
ESPRESSO	\$5
CAPPUCCINO	\$7
LATTE	\$7

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.