

FIRST COURSE

- CARROT GINGER SOUP** sourdough croutons **15**
- SEASONAL SOUP** **15**
- MEZZE PLATE** "housemade dips" - hummus, baba ghanoush and tzatziki, crudite, naan bread **26**
- BG DEVEILED EGGS** baby arugula, crispy pancetta **17**
- CAPRESE** buffalo mozzarella, beefsteak tomato, basil, balsamic reduction **30**
- PASTRAMI CURED SALMON** potato cake, pickled red onion, honey mustard **32**
- JUMBO SHRIMP COCKTAIL** cocktail sauce **30***
- AHI TUNA & SALMON POKE** avocado, cucumber, radish, pickled ginger, sesame seeds, ginger-lime dressing, spicy mayo, sesame rice crisp **28***
- CAVIAR PUFFS** creme fraîche, caviar **48**
- DUCK DUMPLINGS** soy ginger sauce, sesame seeds, scallion **26**
- ARTISANAL CHEESE PLATE** goat, cow, sheep, fig jam, dried fruits, crostini **30**

SALADS

- ROAST CHICKEN SALAD** spring greens, roast carrots and red peppers, radish, asparagus, sunchokes, pinenuts, crispy shallots, shaved parmesan, sherry vinaigrette **34**
- JUMBO LUMP CRAB CAKE** gem lettuce, asian cucumber salad, sweet chili vinaigrette, wasabi aioli **45**
- BABY KALE AND QUINOA** serrano ham, roasted apples, marcona almonds, roast beets, carrots, goat cheese, lemon rosemary vinaigrette **31**
- GOTHAM SALAD** diced chicken breast, ham, gruyère, tomato, bacon, beets, hard-boiled egg, crisp lettuce, thousand island or dijon vinaigrette dressing **35**
- LOBSTER SALAD** avocado, cucumber, cilantro, mango, mixed greens, blood orange segments, herb dressing **46**

** these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses*

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

MAIN COURSE

PAN SEARED DAY BOAT SCALLOPS	mushroom ravioli, spinach, truffle sauce 45 *
PAN ROASTED SALMON	spring pea risotto, heirloom carrots, herb pan sauce 42 *
HOUSEMADE GOAT CHEESE RAVIOLI	fresh tomato sauce, pancetta, basil, shaved pecorino 40
SEARED JOYCE FARM ORGANIC CHICKEN BREAST	asparagus, cippolini onions, yellow squash, zucchini, truffle whipped potatoes, lemon thyme white wine sauce 39
WAGYU STRIP STEAK (6oz)	fingerling potatoes, haricot verts, baby carrots, red wine sauce, truffle butter 68 *
TRUFFLE CHICKEN POT PIE	carrots, pearl onions, peas, fava beans, truffle beurre blanc 40
LOBSTER NAPOLEON	fresh pasta sheets, wild mushrooms, sherry laced lobster sauce 52 *
ROASTED CAULIFLOWER STEAK	roast pear, sautéed spinach, golden raisins, peperonata, sauce gribiche 32
OVEN ROASTED HALIBUT	chanterelles, artichokes, yukon potato, red and yellow pepper coulis 48 *
LOBSTER MAC AND CHEESE	cavatappi, béchamel, maine lobster, monterey & cheddar cheese 44
CROQUE MONSIEUR	black forest ham, gruyère, béchamel, dijon mustard, seasonal greens 29 or Madame 31
CRAB SALAD SANDWICH	avocado, celery, lemon mayonnaise, brioche roll, seasonal greens vinaigrette 44
TRUFFLE CHICKEN SALAD SANDWICH	raisin walnut bread, chips 32

SIDES 16

steamed asparagus
truffle mashed potatoes
spinach and wild mushrooms
sautéed spring vegetables

20% SERVICE CHARGE FOR PARTIES OF FIVE OR MORE
BG IS AVAILABLE FOR PRIVATE EVENTS, PLEASE INQUIRE

DESSERTS 16

LEMON MERINGUE TART raspberry sauce

THE BG flourless hazelnut cake, white and dark chocolate mousse, raspberries, caramel

HOT FUDGE SUNDAE vanilla and caramel ice cream, blondie, whipped cream, fudge

WARM APPLE TART caramel ice cream, apple chip

BANANAS FOSTER CRÈME BRÛLÉE banana shortbread cookies

BLUEBERRY CHEESECAKE blueberry compote, candied lemon

PINEAPPLE UPSIDEDOWN CAKE whipped cream

BG COOKIE PLATE assortment of our favorites

TRIO OF SORBET mango, raspberry, lemon

ESPRESSO MARTINI vodka, kahlua, espresso 23

AUBI & RAMSA

21+ ICE CREAM 15 | 3 for 40

THE HIGHLAND TRUFFLE belgian chocolate ice cream with Macallan 12yr Scotch

THE ABC a cordial ice cream with Amaretto, Baileys, and Remy Martin Cognac

STRAWBERRY & ROSÉ strawberry sorbet with Veuve Clicquot Rosé & St. Germain

AGAVE DULCE DE LECHE with Milagro Reposado & dulce de leche swirl

DEVOCIÓN COFFEE

BG BLEND 100% colombian beans, curated blend for bergdorf goodman 8

ESPRESSO freshly ground beans 6

CAPPUCCINO espresso, steamed & frothed milk 8

CAFFÈ LATTE espresso, steamed milk, layer of froth 8

CAFFÈ MOCHA espresso, chocolate, steamed milk, whipped cream 9