

BREAKFAST AT TIFFANY Served with choice of coffee or tea \$32  
 SEASONAL FRUIT & BERRIES and CROISSANT with Nutella®, honey butter, and sour cherry-cranberry jam  
 Choice of:  
 SMOKED SALMON AND BAGEL STACK Cream cheese smear, beefsteak tomato, red onion, capers\*  
 CODDLED EGG Green garbanzo, andouille sausage, plum tomato, Pecorino Romano\*  
 AVOCADO TOAST Radish, nasturtium, sorrel, sunflower seeds & sprouts  
 BUTTERMILK WAFFLE Poached sour cherries & raisins, Catskills maple syrup

THE 10-CARAT BREAKFAST

Siberian Ossetra Caviar (30g) over our Buttermilk Waffle with lemon crème fraîche \$100

LUNCH Select a starter and a main course

STARTERS: \$42

CHILLED ASPARAGUS SOUP (VEGAN) Black garlic, pickled shallots, croutons

FROMAGE BLANC TOAST Petite peas, tasso ham, mint

HAMACHI CRUDO Avocado, togarashi, pickled pearl onion, green radish\*

RED BABY GEM LETTUCE (VEGAN) 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 Taleggio, maitake mushrooms, rosemary, Pecorino Romano or tomato & fresh mozzarella (add black winter truffles to this dish \$15 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 Pearled barley, purple sweet potato, pomegranate, horseradish crème\* (add 10g of Siberian Ossetra Caviar to the salmon — \$30 supplement)

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

TIFFANY BIRD’S NEST \$52

BLUE BOX PETIT FOUR

COCONUT BROWNIE

KEY LIME TART

CHOCOLATE INGOT

LEMON JELLY DIAMOND

FINGER SANDWICHES:

HERBED CHICKEN SALAD\*

SMOKED SALMON CREAM CHEESE

CUCUMBER GOAT CHEESE

ROMESCO & ASPARAGUS (VEGAN)

SWEET & SAVORY SCONES Sour cherry-cranberry jam, clotted cream, honey

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

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

DESSERTS: \$13  
 BLUEBERRY TOPPED COCONUT CAKE (VEGAN)  
 GILDED CHOCOLATE MOUSSE CAKE  
 FRESHLY BAKED COOKIE PLATE  
 CHOCOLATE AND VANILLA ICE CREAM  
 CROISSANT BREAD PUDDING

THE BLUE BOX CELEBRATION CAKE chocolate & Grand Marnier \$59

THE BLUE BOX CHAMPAGNE MARTINI \$36  
 GASTON CHIQUET ROSÉ CHAMPAGNE, INNISKILLIN ICE WINE, FROZEN GRAPES

SPARKLING WINE:  
 RAVENTOS BRUT BLANC de BLANC CAVA 2016 Spain \$17 / \$70  
 PIERRE GIMONNET & FILS PREMIER CRU CHAMPAGNE BRUT NV France \$25 / \$110  
 GASTON CHIQUET PREMIER CRU ROSÉ CHAMPAGNE BRUT RESERVE NV France \$30 / \$130

WINE:  
 VOLARE SAUVIGNON BLANC 2016 Central Valley, Chile \$15  
 BLUE EARTH CHARDONNAY 2017 Monterey, California \$14  
 CAMAREY ROSÉ 2017 Languedoc, France \$12  
 BLUE EARTH PINOT NOIR 2017 Monterey, California \$16

BEER: \$10  
 THREES BREWING Unfiltered India Pale Ale Brooklyn, New York  
 EINBECKER Pils Einbeck, Germany

HOT BEVERAGES \$7  
 BELLOCQ TEAS:  
 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.

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