

BREAKFAST AT TIFFANY Served with choice of coffee or tea \$32

CROISSANT Nutella®, honey butter, fruit preserves

SEASONAL FRUIT & BERRIES

Choice of:

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

CODDLED EGG Soft polenta, asparagus, chicken sausage\*

AVOCADO TOAST Radish, nasturtium, sorrel, sunflower seeds & sprouts

BUTTERMILK WAFFLE Poached fruit of the season, Catskills maple syrup

LUNCH Select a starter and a main course \$42

STARTERS:

CHILLED PEA SOUP Crème fraîche, mint, applewood-smoked bacon

BURRATA Grains, snow peas, radish

KONA KAM PACHI TARTARE Persian cucumber, red sorrel, espelette\*

BELGIAN ENDIVE Strawberries, toasted almonds, blue cheese, citrus vinaigrette

MAIN COURSES:

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

FIFTY-SEVENTH STREET FLATBREAD Lardo, peas, pea tendrils, fromage blanc or tomato & fresh mozzarella

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

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

OLIVE OIL POACHED HALIBUT Romesco, ramps, green chickpeas\*

TIFFANY TEA Selection of fine teas by Bellocq Teas \* \$52

FINGER SANDWICHES:

HERBED CHICKEN SALAD

SMOKED SALMON CREAM CHEESE

CUCUMBER GOAT CHEESE

ROMESCO & RAMP (VEGAN)

SWEETS:

TIFFANY BIRD'S NEST

BLUE BOX PETIT FOUR

COCONUT BROWNIE

KEY LIME TART

CHOCOLATE INGOT

LEMON JELLY SQUARE

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

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

**The Blue Box Cafe 727 5th Ave. NYC**

DESSERTS	\$13
CLASSIC NY CHEESECAKE	
GILDED CHOCOLATE MOUSSE CAKE	
FRESHLY BAKED COOKIE PLATE	
CHOCOLATE AND VANILLA ICE CREAM	
CROISSANT BREAD PUDDING	

THE BLUE BOX CELEBRATION CAKE	\$49
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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	

BELLOCQ TEAS:

No. 727 THE TIFFANY BLEND Celebrating the enduring legacy of Tiffany & Co, a blend to embrace life, love and dreams. A fragrant, floral infusion of Chinese and Ceylon black teas with gentle notes of lychee, rose buds, lavender and vanilla.	\$7
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 An elegant and romantic white tea blend of Chinese white peony and jasmine teas, lavender, rose petals and orange blossoms.	
No. 12 LE HAMMEAU A fresh organic herbal blend evocative of a summer meadow of wildflowers. Lemongrass, verbena, chamomile and flower blossoms make it perfect for sipping all day.	

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