

# Chromium

## *starters*

<b>Seeded Brown Bread (V, NF)</b>	<b>10</b>
whipped and brown butter	
<b>Mixed Greens (VG, NF, GF, DF)</b>	<b>11</b>
radish, champagne vinaigrette, parsley	
<b>Roasted Sunchokes (NF, GF)</b>	<b>13</b>
crispy chicken skin, whey, sunflower seeds	
<b>Salt Baked Rutabaga (V, GF)</b>	<b>13</b>
cheddar, hazelnut, black truffle	
<b>Scallop Crudo (NF, GF)</b>	<b>14</b>
yuzu, plum, white sesame	
<b>Wagyu Tartare (NF)</b>	<b>14</b>
horseradish, sourdough, egg yolk	

## *mains*

<b>Cheeseburger (NF)</b>	<b>16</b>
Midtown sauce, white cheddar	
<b>Squash Cannelloni (VG, DF, NF, GF)</b>	<b>21</b>
artichoke barigoule, green olive, squash juice	
<b>Squid Ink Cavatelli (NF)</b>	<b>22</b>
mussels, saffron, fennel	
<b>Roasted Chicken (NF, GF)</b>	<b>23</b>
endive, kohlrabi, white soy	
<b>Halibut (NG, GF)</b>	<b>26</b>
celereries, black lime, green curry	
<b>Prime NY Strip (NF, GF)</b>	<b>30</b>
creamed kale, tasty paste, shallot	

## *desserts*

<b>Dark Chocolate Cremeux (V, NF)</b>	<b>9</b>
cherry, frozen red beets	
<b>Pear Semifreddo (V)</b>	<b>9</b>
parsnip cake, candied walnut	

*V-Vegetarian. VG- Vegan DF- Dairy Free NF-Nut Free  
GF-Gluten Free*

*\*We take steps to minimize risk and safely handle  
food that contains potential allergens, please be advised that  
cross contamination may occur.*

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