



# *The Carlyle Restaurant*

## *Sunday Brunch*

Executive Chef Jacques Sorci

### *Appetizers*

#### **Caesar Salad**

*Shaved Parmesan, Herb Garlic Croutons*

#### **Roasted Tomato & Onion Quiche**

#### **Duo of Smoked Salmon & Trout**

*Traditional Garnishes*

#### **Chilled Whole Artichoke**

*Mustard Vinaigrette*

#### **Carlyle Lobster Bisque**

*Maine Lobster, Tomato, Tarragon, Cognac*

#### **Chilled Shellfish Platter**

*Blue Point Oysters, Jumbo Shrimp, Top Neck Clams \$10 Supplement*

#### **Soup du Jour**

### *Entrées*

#### **Salmon & Lobster "en Croute" Sauce Choron**

*From our Carving Trolley*

#### **Bobby Short's Chicken Hash**

*Truffles, Foie Gras, Potatoes, Light Sherry Cream Sauce*

#### **Mixed Grill of Beef Medallion, Jumbo Shrimp & Fried Egg**

*Mushroom, Asparagus, Shoe String Potato*

#### **Truffled Eggs Benedict**

*Canadian Bacon or Smoked Salmon*

#### **Omelet to Your Liking**

*Selection of Onions, Red Peppers, Mushrooms, Spinach, Tomatoes,  
Ham, Goat Cheese, Cheddar Cheese*

#### **Belgian Waffles**

*Fresh Berry Compote, Crème Fraîche*

#### **Almond Milk Pancakes**

*Caramelized Bananas, Roasted Almonds*

#### **Pasta du Jour**

### *Dessert*

**Chocolate Mousse**

**New York Cheesecake**

**Crème Brûlée**

**20 Layer Crêpe Cake**

**Fruit Salad**

**Gâteau au Chocolat**

**Includes a Glass of Roederer Estate, Brut, Anderson Valley, California**

*Sixty Five Dollars per Person*

*Tax & Gratuity Additional*

