

Café Carlyle

Appetizers

Ahi Tuna Carpaccio “Tonnato” Vinaigrette 23

Arugula, Olive Crostini

Hudson Valley Foie Gras Terrine 27

Pear Apple Chutney, Autumn Leaves

Carlyle Lobster Bisque 17

Maine Lobster, Tomato, Tarragon, Cognac

Classic Jumbo Shrimp Cocktail 25

Norwegian Smoked Salmon 24

Seven Grain Bread

Six Oysters on the Half Shell 24

Salad of Baby Lettuces and Vegetables 17

Shallot Herb Vinaigrette

Caesar Salad 17

Shaved Parmesan, Herbed Garlic Croutons

Caviar by the Ounce

Siberian Sturgeon 130 Royal Sterling 175 Osetra 200

Sides

Fall Vegetable Medley 8

Spinach, Creamed or Sautéed 8

Haricot Verts 9

Asparagus, Steamed or Grilled 10

Crispy Onion Rings 10

Fricassée of Wild Mushrooms 9

Roasted Fingerling Potatoes 8

Truffle Mashed Potatoes 15

Jasmine Rice 8

Main Courses

Champagne Braised Alaskan Halibut 44

Wild Mushroom Risotto, Porcini Sauce

Seared King Salmon 40

Balsamic Onions, Fava Beans, Chanterelles, Fingerling Potatoes, Horseradish Cream

“Coq au Vin” 38

Slowly cooked in Cabernet Sauvignon, Button Mushrooms, Lardons

Roasted Beef Tenderloin Filet 49

Cheddar Croquette Potatoes, Vegetable Ragoût, Peppercorn Sauce

Carlyle Classics

Dover Sole 68

Roasted Fingerling Potatoes, Buttered Leeks

Fettuccine with Butter Poached Maine Lobster 46

Lobster Sauce

Bobby Short’s Chicken Hash 44

Truffles, Foie Gras, Potatoes, Light Sherry Cream Sauce

Desserts

Crème Brûlée 14

French Vanilla Cheesecake 14

Apple Tarte Tatin 14

Vanilla Ice Cream

Gâteau au Chocolat 14

Crème Fraîche, Raspberry Coulis

Warm Berry Crumble 14

Vanilla Ice Cream

Selection of Cheeses 24

Coffee 8 Espresso illy 8 Cappuccino 9

Irish Coffee 19 Selection of Teas 8