



The Carlyle Restaurant

Dinner Menu

Executive Chef Jacques Sorci

Raw Bar

Six Oysters on the Half Shell 24	Caviar by the Ounce
Six Topneck Clams 24	Royal Sterling Caviar 175 per oz
Classic Jumbo Shrimp Cocktail 24	Imperial Russian Osetra Caviar 200 per oz
Norwegian Smoked Salmon 23	Kaluga River Beluga Caviar 285 per oz

Seafood Platter 65

Maine Lobster, Shrimp, Clams, Oysters, Jumbo Lump Crab

Plats du Jour

MONDAY

Long Island Duck Cassoulet 42
Seared Hudson Valley Foie Gras

TUESDAY

Roasted Cornish Hen 38
Fricassee of Baby Artichokes, Wild Mushrooms,
Pearl Onions, and Fingerling Potatoes

WEDNESDAY

Pinot Noir Braised Veal Cheeks 42
Sunchoke Purée, Pearl Onions, and
Baby Carrot Ragout

THURSDAY

Seared North Atlantic Turbot 50
Potato Gnocchi, Baby Artichokes

FRIDAY

Bouillabaisse Marseillaise 55
Saffron Potato, Rouille

SATURDAY

Snake River Ranch Cote de Boeuf 110
Serves Two Guests
Truffled Thick Cut Pommes Frites,
Soy Foie Gras Sauce

SUNDAY

Beef Wellington 46
Chateau Potato, Truffle Sauce

Appetizers

Jumbo Lump Crab Cake 21
Watercress, Snow Peas, Radishes Salad, Lemon Herb Aioli

Duo of Ahi Tuna Carpaccio and Tartar 19
Avocado Salad, Potato Crisp

Hudson Valley Foie Gras Terrine 26
Plum Chutney, Spring Leaves

Carlyle Lobster Bisque 16
Maine Lobster, Tomato, Tarragon, Cognac

Salad of Baby Lettuce 16
Orange, Fennel, Radish, Sherry Vinaigrette

Caesar Salad 15
Shaved Parmesan, Herbed Garlic Croutons

Entrées

Pan Roasted Alaskan Halibut 42
Wild Mushroom Risotto, Porcini Sauce

Méditerranéan Branzino Provençal 39
Littleneck Clams, Wilted Spinach

Dover Sole 70
Roasted Fingerling Potatoes, Buttered Leeks

Maine Lobster Thermidor 55
Steamed Rice, Vegetable Ragoût

Roasted Colorado Rack of Lamb "en Persillade" 46
Yukon Gold Potato Terrine, Thumbelina Carrots, Lamb Jus

Pan Roasted Veal Chop 48
Savoy Cabbage, Smoked Bacon, Grapes, Riesling Jus

Tournedos Rossini 46
Sautéed Foie Gras, Truffled Potato Mousseline,
Sautéed Asparagus, Sauce Perigourdine

"Coq au Vin" 36
Slowly cooked in Cabernet Sauvignon, Button Mushrooms, Lardons, Pearl Onions

Sides

VEGETABLES

Vegetable Ragoût 8
Spinach, Creamed or Sautéed 8
Caramelized Thumbelina Carrots 8
Asparagus, Steamed or Grilled 10
Crispy Onion Rings 8

POTATOES & GRAINS

Potato Mousseline 12
Truffled Thick Cut Pommes Frites 8
Roasted Fingerling Potatoes 8
Jasmine Rice 8