



The Carlyle Restaurant

Restaurant Week Menu

Choice of Appetizers

Celery Root and Pear Soup

Buttered Croutons, Parsley Oil

Winter Greens

Roasted Butternut Squash, Oyster Mushrooms, Toasted Pumpkin Seeds, Sherry Shallot Vinaigrette

Salmon Pastrami

Pickled Cauliflower, Honey Mustard Vinaigrette

Choice of Entree

Braised Chatham Cod

White Bean Cassoulet

Pan Seared Chicken Breast

Roasted Fingerling Potato, Mushroom Ragout, Tarragon Vinegar Cream Sauce

Braised Short Ribs

*Celery Root & Potato Purée,
Thumbelina Carrots, Pine Nut Orange Gremolata*

Choice of Dessert

Apple Tart Tatin

with Whipped Cream

Crème Brûlée

\$24.07 per Person, Tax and Gratuity Additional

Wine Suggestions

Sauvignon Blanc, Benziger, Sonoma County 2010 10/45

Merlot, Benziger, Sonoma County 2007 10/45

Executive Chef Jacques Sorci

