

Café Carlyle

Executive Chef Sylvain Delpique

East Beach Blonde Oysters
(RI) 30
Ginger-Sake Mignonette

Kaviari Oscietre Caviar
Prestige or Gold MP
Buckwheat Blinis | Lemon Crème Fraîche
Traditional Condiments

Jumbo Shrimp Cocktail 28
Brandy Cocktail Sauce

TWO-COURSE PRIX FIXE

Choice of Starter & Main Course 90

APPETIZER

Lobster Bisque

Curried Zucchini | Sourdough Croutons | Cilantro

House Made Smoked Salmon

Boursin | Lemon Vinaigrette | Rye Toast

Foie Gras Pâté en Croûte

Tarragon Mustard | Onion Jam | Petite Cress

Broccoli Salad (V)

Persian Cucumber | Tart Cherries | Heirloom Radish | Roasted Peanut Dressing

Burrata

Shaved Fennel | Blood Orange | Roasted Hazelnuts | Dill

MAIN DISHES

Faroe Island Salmon

Shaved Asparagus | Broccoli Rabe | Chermoula Yogurt

Wild Fluke

Snap Peas | Cilantro | Ginger Coconut Curry

Steak Tartare

Quail Egg | White Country Bread

Trofie Pasta

Spring Lamb Ragout | Ossau Iraty | Focaccia Croutons

Crispy Tofu and Roasted Zucchini (V)

Spiced Chickpeas and Lentils | Mint | Tangiers

Murray's Roasted Half-Chicken

Whipped Potato | Sauce Perigord

Steak Frites

Painted Hill New York Striploin | French Fries
Green Peppercorn

Side Dishes

Grilled Asparagus 16

Farro & Broccoli Rabe 16

English Peas & Mint Butter 16

Creamed Spinach Gratin 16

Olive Oil Whipped Potatoes 16

Mac & Cheese 20

Smoked Bacon & Pickled Jalapenos

Truffle French Fries 20

DESSERTS

Peach Pie 21

Blueberry Ice Cream | Chantilly

New York Cheesecake 19

Passion Fruit Vanilla Coulis

Ice Cream & Sorbet 18

Vanilla Crème Brûlée 18

Mignardise 22

8.875% NY Tax will be added to the charge

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