

# Café Carlyle

## Appetizers

- Carlyle Lobster Bisque 22**  
*Maine Lobster, Tomato, Tarragon*
- Garden Green Salad 19 | V / GF**  
*Tomatoes, Cucumbers, Radishes, Shallot Sherry Vinaigrette*
- Baby Beets & Burrata 27 | GF**  
*Mâche Salad, Beet and Port Wine Reduction*
- Hamachi Tartare\* 29**  
*Avocado, Pink Peppercorn, Soy-Truffle Vinaigrette*
- Pâté en Croûte 28**  
*Concord Grapes, Verjus, Micro Greens*
- Steak Tartare\* 32**  
*Spicy Aioli, Olive Oil Baked Sourdough Crostini*
- Foie Gras Terrine 31**  
*Rhubarb and Strawberry Jam, Pistachio, Brioche*
- Half Dozen East Coast Oysters\* 29 | GF**  
*Mignonette and House Made Cocktail Sauce*
- Jumbo Shrimp Cocktail 28 | GF**  
*House Made Cocktail Sauce, Lemon*

## Main Course

- Pan Seared Striped Sea Bass\* 48 | GF**  
*Shaved Fennel, Artichoke Barigoule, Tiger Prawn, Lobster Broth*
- Grilled Swordfish \* 44 | GF**  
*Sugar Snap Peas, Cipollini Onion, Soubise, Roasted Heirloom Tomatoes*
- Roasted Halibut 45**  
*Semolina Patty, Spring Pea Purée, Beech Mushrooms, Meyer Lemon Emulsion*
- Wild Alaskan King Salmon\* 47 | GF**  
*Tomato, Maitake Mushrooms, Potatoes, Sweet and Sour Mushroom Broth*
- Steak Frites\* 59**  
*Grilled 12oz. Rib Eye, Julienne Fries, Burgundy Butter*
- 8 oz. Filet Mignon\* 59**  
*Truffled Leeks and Potato Gratin, Braised Baby Root Vegetables, 3 Peppercorn Sauce*
- Porcini Glazed Murray's Spring Chicken 42 | GF**  
*Green Asparagus, Maitake, Tarragon-Citrus Tabbouleh, Black Garlic Jus*
- Spring Risotto 39 | GF**  
*Morel Mushrooms, Spring Onion, Sweet Peas, Asparagus*

## Desserts

- New York Cheesecake 18**  
*Graham Cracker Crumb, Seasonal Fruit Compote*
- Chocolate Opera Cake 19**  
*Chocolate and Coffee Mousse, Coffee Crème Anglaise*
- Mixed Berry Cobbler 19**  
*Topped with a Cinnamon and Ginger Crust, Vanilla Bean Ice Cream*
- Vanilla Crème Brûlée 19**
- Bittersweet Flourless Chocolate Cake 19**

## Caviar

- Classic Osetra Caviar\* 210 per oz.**
- Carlyle Private Reserve\* 235 per oz.**

## Carlyle Classics

- Bobby Short's Chicken Hash 45**  
*Truffles, Foie Gras, Potatoes, Light Sherry Cream Sauce*
- North Sea Dover Sole 120**  
*Roasted Potatoes, Spinach, Brown Butter & Lemon*
- The Carlyle Seafood Salad 48**  
*Romaine, Lobster, Shrimp, Lump Crab, Avocado, Tomato, Mustard Dressing*

## Sides 14

- Spinach, Steam, Sauté or Cream**
- Whipped Yukon Potatoes**
- Wild Mushrooms**
- Roasted Fingerling Potatoes**
- Braised Kale**
- Sugar Snap Peas**

- Selection of Ice Cream and Sorbet 14**
- Artisanal Cheese Selection from Murray's Cheese, House Made Condiments 33**

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