

Carlyle Classics

Appetizers

Smoked Salmon,* Capers, Onions, Pumpernickel	26
Escargots à la Bourguignonne	29
Waldorf Salad	V / GF 22

Entrées

Sauté Dover Sole Meunière, Spinach, Roasted Potatoes	98
Lobster Thermidor, Fingerling Potato, Asparagus	GF 69
Coq au Vin, Bacon, Pearl Onions, Mushrooms, Potato Purée, Haricot Verts	45

Pre-Fixe Lunch Menu

Two course \$49 | Three Course \$56

Selection of Appetizers

Hamachi Tartare,* Avocado, Pink Peppercorn, Soy-Truffle Vinaigrette	
Green French Lentil soup, Berkshire Lardon, Truffle Crème Fraiche, Brioche Crouton	V
Garden Green Salad, Arugula, Mesclun, Frisée, Olive Oil Vinaigrette	V / GF

Selection of Entrées

Salad Niçoise,* Seared Rare Sashimi Grade Tuna, Potato, Haricot Verts, Egg, Dijon-Shallot Vinaigrette	GF
Murray's Spring Chicken, Brussel Sprout Leaves, Chanterelle Mushroom, Chicken Confit, Riesling Cream	GF
Roasted Filet Mignon (8 oz.),* Truffle Mousseline Potatoes, Crisp Vidalia Onion, Braised Baby Root Vegetables	GF
Butternut Squash Risotto, Robiola Cheese, Vincotto, Toasted Pumpkin Seeds	V / GF

Selection of Dessert from Dessert Trolley

Selection of Beverages

Pinot Grigio, Prosecco or Cannonau

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

V: Vegetarian | GF: Gluten Free