

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 Potato
75

Lobster Thermidor
Spinach, White Mushroom
GF | 69

Coq au Vin
Bacon, Pearl Onions, Mushrooms, Potato Purée, Haricot Verts
45

Dessert

Crêpe Suzette
V | 19

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

Appetizers

Foie Gras Terrine, Pear & Cranberry Chutney, Marcona Almonds, Brioche		31
Salmon Rillettes,* Poached & Smoked Salmon, Caviar, Pickled Cucumber, Crispy Potato		29
Heirloom Beet Carpaccio, Burrata, Orange Segments, Micro Arugula, Raspberry Balsamic, Olive Oil Crouton		27
Pan Seared Diver Scallops, Celery Root Purée, Orange & Ginger Reduction, Sautéed Foie Gras	GF	30
Half Dozen East Coast Oysters,* Champagne Mignonette	GF	29
Potato Gnocchi, Wild Mushroom Fricassee, Tarragon Truffle Sauce, Shaved Parmesan Cheese	GF	28
Garden Green Salad, Tomatoes, Cucumbers, Radishes, Shallot Sherry Vinaigrette		24
Butternut Squash Bisque, Curried Apples, Ginger Crème Fraîche	GF	19

Seafood

Pan Seared Tuna, Baby Artichokes, Niçoise Olives, Fingerling Potatoes, Cherry Tomatoes, Romesco Sauce	GF	44
Roasted Halibut, Braised Savoy Cabbage, Green Apple, Heirloom Carrots, Clam & Vermouth Sauce	GF	45
Wild Alaskan King Salmon,* Farro Risotto, Broccoli Purée, Red Beet & Sorrel Sauce	GF	47
Pan Seared Striped Sea Bass, Tiger Prawns, Shaved Fennel, Artichoke Barigoule, Lobster Broth	GF	48

Meat & Poultry

8 oz. Roasted Filet Mignon, Braised Endive, Parsnip Purée, Royal Trumpet, Bone Marrow Bordelaise Sauce		59
Roasted Lamb Loin, Berbere Spices, Eggplant & Date Purée, Baby Eggplant, Baby Artichokes, Lamb Jus	GF	57
Hudson Valley Duck Breast, Green Lentils, Mushroom Purée, Glazed Heirloom Baby Carrots, Orange Sauce	GF	47
Murray's Spring Chicken Breast, Rutabaga & Potato Mousseline, Brussels Sprouts, Roasted Shallot Sauce	GF	42
Fall Risotto, Roasted Kabocha Squash, Sage, Pine Nuts, Asiago Cheese	GF	39

Caviar

1oz. Caspian Sea Classic Osetra,* Traditional Garnishes	GF	210
1oz. The Carlyle Private Reserve Golden Osetra,* Traditional Garnishes	GF	235

Sides

Sautéed Spinach	V / GF	14
Asparagus	V / GF	14
Warm Potato & Bacon Salad	GF	14
Steamed or Sautéed Asparagus		14
Truffle Potato Purée	V / GF	14
Selection of Artisanal Cheeses from Murray's Cheese, House Made Condiments	3 pieces	23
	5 pieces	31

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