

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	75
Lobster Thermidor, Spinach, White Mushroom	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

Salmon Rillettes,* Poached & Smoked Salmon, Caviar, Pickled Cucumber, Crispy Potato	
Butternut Squash Bisque, Curried Apples, Ginger Crème Fraîche	GF
Garden Green Salad, Tomatoes, Cucumbers, Radishes, Shallot Sherry 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, Rutabaga & Potato Mousseline, Brussels Sprouts, Roasted Shallot Sauce	GF
8 oz. Roasted Filet Mignon, Braised Endive, Parsnip Purée, Royal Trumpet, Bone Marrow Bordelaise Sauce	
Fall Risotto, Roasted Kabocha Squash, Sage, Pine Nuts, Asiago Cheese	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

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
Lyonnais Salad, Lardons, String Beans, Brioche Croutons, Organic Poached Egg	GF	28
Steak Tartare, * Fried Capers, Shallots, Cornichon, Egg, Micro Greens		28
Butternut Squash Bisque, Curried Apples, Ginger Crème Fraîche	GF	19

Entrées

Chicken Cobb Salad, Avocado, Egg, Bacon, Blue Cheese, Tomato, House Made "Ranch" Dressing	GF	34
The Carlyle Seafood Salad, Romaine, Lobster, Shrimp, Jumbo Lump Crab, Avocado, Tomato, Mustard Dressing	GF	48
Salad Niçoise, * Seared Rare Sashimi Grade Tuna, Potato, Haricot Verts, Egg, Dijon-Shallot Vinaigrette	GF	38
Potato Gnocchi, Wild Mushroom Fricassee, Tarragon Truffle Sauce, Shaved Parmesan Cheese	V	28
Murray's Spring Chicken Breast, Rutabaga & Potato Mousseline, Brussels Sprouts, Roasted Shallot Sauce	GF	42
8 oz. Roasted Filet Mignon, Braised Endive, Parsnip Purée, Royal Trumpet, Bone Marrow Bordelaise Sauce		59
Pan Seared Striped Sea Bass, Tiger Prawns, Shaved Fennel, Artichoke Barigoule, Lobster Broth	GF	48

Sandwiches

The Carlyle Burger, * Prime Beef, Shallot Confit, Crispy Onions, Lettuce, Tomato, Smoked Rémolade Sauce, Shoestring Fries		32
Bemelmans Triple Decker Club, * Bacon, Turkey, Avocado, Egg Salad, Tomato, Lettuce, Kettle Chips		29
Ahi Tuna Burger, * Spiced Sesame Aioli, Cucumber Jalapeño, Napa Cabbage, Furikake Kettle Chips		30

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
Truffle Potato Purée	GF	14
Selection of Artisanal Cheeses from Murray's Cheese, House Made Condiments	3 pieces	25
	5 pieces	33

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