



# The Carlyle Restaurant

## Sunday Brunch

### Appetizers

#### Carlyle Lobster Bisque

Maine Lobster, Tomato, Tarragon

#### Oyster Platter

Chef Selected Six East Coast Oysters, Lemon, Red Wine Mignonette GF

#### Baby Beets & Burrata

Mache Salad, Beet and Port Wine Reduction V | GF

#### Baby Wedge

Crispy Pancetta, Old Chatham Ewe's Blue Cheese,  
Crispy Shallots, House Dressing GF

#### Foie Gras Terrine

Tea Infused Figs and Fig Jam, Marcona Almonds, Brioche

#### Smoked Salmon

Lemon, Capers, Onion, 7 Grain Bread

### Entrées

#### Croque Madame

Parisian Ham, Gruyère Cheese, Mornay Sauce, Brioche, Sunny Side Egg

#### Braised Short Rib Hash

Sunny Side Up Eggs & Potatoes GF

#### Egg White Frittata

Mushrooms, Spinach, Fresh Mozzarella, Arugula and Heirloom Tomato Salad

#### Belgian Style Waffle

Whipped Orange Butter

#### The Carlyle Burger

American Kobe Beef, Aged Cheddar, Smoked Tomato Remoulade, House Made Fries

#### Steak Frites

Béarnaise Sauce, House Made Fries GF

#### Chicken Cobb Salad

Avocado, Egg, Bacon, Blue Cheese, Tomato, House Made Ranch Dressing

#### Striped Sea Bass

Shaved Fennel, Artichoke Barigoule, Tiger Prawn, Lobster Broth

### Dessert

#### Chocolate Bombe

Chocolate & Hazelnut Mousse, Hazelnut Dacquoise

#### New York Cheesecake

Fruit Salad GF

Crème Brûlée GF

#### Bittersweet Flourless Chocolate Cake GF

Vanilla Panna Cotta GF

Apple Tart

Section of Ice Creams and Sorbet GF

Includes a Glass of Prosecco

Sixty Five Dollars per Person

Tax & Gratuity Additional

V: Vegetarian | GF: Gluten Free |  Carlyle Classic

