

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
98

Tourtière
French Meat Pie
65

Lobster Thermidor
Fingerling Potato, Asparagus
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, <i>Rhubarb and Strawberry Jam, Pistachio, Brioche</i>	31
Tuna Carpaccio, * <i>Olive Tapenade, Spring Onion, Lemon, Micro Basil</i>	29
Heirloom Baby Beets, <i>Burrata Cheese, Mâche, Beet & Port Wine Reduction, Olive Bread Crouton</i>	27
Seared Octopus, <i>White Beans, Cherry Tomatoes, Purple Potatoes, Tomato Fondue</i>	GF 28
Half Dozen East Coast Oysters, * <i>Champagne Mignonette</i>	GF 29
Frisée Salad, <i>Radichio, String Beans, Asparagus, Organic Poached Egg, Duck Prosciutto</i>	V / GF 28
Pâté en Croûte, <i>Concord Grapes, Verjus, Micro Greens</i>	GF 28
Garden Green Salad, <i>Tomatoes, Cucumbers, Radishes, Shallot Sherry Vinaigrette</i>	24
Green Asparagus Soup, <i>Artichoke Chips, Sheep Yogurt</i>	19

Seafood

Grilled Swordfish, <i>Sugar Snap Peas, Cipollini Onion, Soubise, Roasted Heirloom Tomatoes</i>	GF 44
Roasted Halibut, <i>Semolina Patty, Spring Pea Purée, Beech Mushrooms, Meyer Lemon Emulsion</i>	45
Wild Alaskan King Salmon, * <i>Tomato, Maitake Mushrooms, Potatoes, Sweet and Sour Mushroom Broth</i>	GF 47
Pan Seared Striped Sea Bass, <i>Tiger Prawn, Shaved Fennel, Artichoke Barigoule, Lobster Broth</i>	GF 48

Meat & Poultry

8 oz. Roasted Filet Mignon, <i>Truffled Leeks and Potato Gratin, Braised Baby Root Vegetables, 3 Peppercorn Sauce</i>	59
Prime New York Strip, <i>Fingerling Potatoes, String Beans, Oyster Mushrooms, Choron Sauce</i>	58
Australian Lamb Loin, <i>Potato Fondant, Fava Beans, Turnips, Espelette Pepper Jus</i>	48
Porcini Glazed Murray's Spring Chicken, <i>Asparagus Tips, Maitake, Tarragon-Citrus Tabbouleh, Black Garlic Jus</i>	GF 42
Spring Risotto, <i>Morel Mushrooms, Spring Onion, Sweet Peas, Asparagus</i>	V / GF 39

Caviar

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

Sides

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