

# Sunday Brunch

## Choice of Appetizer

Carlyle Lobster Bisque <i>Maine Lobster, Tomato, Tarragon</i>	
Oyster Platter <i>Chef Selected East Coast Oysters, Lemon, Red Wine Mignonette</i>	GF
Granola Parfait <i>Fresh Berries, Greek Yogurt, Honey</i>	V   GF
Baby Wedge Salad <i>Crispy Pancetta, Old Chatham Ewe's Blue Cheese, Crispy Shallots, House Dressing</i>	GF
Foie Gras Terrine, Hudson, Valley, N. Y. <i>Blackberry-Beet Gel, Pistachio, Brioche</i>	
Smoked Salmon <i>Lemon, Capers, Onion, 7 Grain Bread</i>	

## Choice of Entrée

Croque Madame <i>Parisian Ham, Gruyère Cheese, Mornay Sauce, Brioche, Sunny Side Egg</i>	
Braised Short Rib Hash <i>Poached Eggs &amp; Potatoes</i>	GF
Egg White Frittata <i>Mushrooms, Spinach, Fresh Mozzarella, Arugula and Heirloom Tomato Salad</i>	V
Challah French Toast <i>Orange Marmalade, New York Maple Syrup</i>	V
The Carlyle Burger <i>American Kobe Beef, Aged Cheddar, Smoked Tomato Rémolade, House Made Fries</i>	
Steak Frites <i>Béarnaise Sauce, House Made Fries</i>	GF
Chicken Cobb Salad <i>Avocado, Egg, Bacon, Blue Cheese, Tomato, House Made Ranch Dressing</i>	GF
Long Island Wild Striped Bass <i>Semolina Purée, Pattypan Squash, Sauce Vierge</i>	

## Choice of Dessert

Chocolate Mousse Tower	V
Bittersweet Flourless Chocolate Cake	V   GF
New York Cheesecake	V
Vanilla Panna Cotta	V   GF
Apple Tart	V
Crème Brûlée	V   GF
Fruit Salad	V   GF
Selection of Ice Creams & Sorbets	V   GF

Includes a Glass of Prosecco

\$65 per person

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