

## 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, Fingerling Potato, Asparagus	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

Tuna Carpaccio,* Olive Tapenade, Spring Onion, Lemon, Micro Basil	
Green Asparagus Soup, Artichoke Chips, Sheep Yogurt	
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
Porcini Glazed Murray's Spring Chicken, Asparagus Tips, Maitake, Tarragon-Citrus Tabbouleh, Black Garlic Jus	GF
8 oz. Roasted Filet Mignon, Truffled Leeks and Potato Gratin, Braised Baby Root Vegetables, 3 Peppercorn Sauce	
Spring Risotto, Morel Mushrooms, Spring Onion, Sweet Peas, Asparagus	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, <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 &amp; Port Wine Reduction, Olive Bread Crouton</i>	27
Seared Octopus, <i>White Beans, Cherry Tomatoes, Purple Potatoes, Tomato Fondue</i>	GF 28
Frisée Salad, <i>Radicchio, String Beans, Asparagus, Organic Poached Egg, Duck Prosciutto</i>	GF 28
Pâté en Croûte, <i>Concord Grapes, Verjus, Micro Greens</i>	28
Green Asparagus Soup, <i>Artichoke Chips, Sheep Yogurt</i>	GF 19

## Entrées

Chicken Cobb Salad, <i>Avocado, Egg, Bacon, Blue Cheese, Tomato, House Made "Ranch" Dressing</i>	GF 34
The Carlyle Seafood Salad, <i>Romaine, Lobster, Shrimp, Jumbo Lump Crab, Avocado, Tomato, Mustard Dressing</i>	GF 48
Salad Niçoise, * <i>Seared Rare Sashimi Grade Tuna, Potato, Haricot Verts, Egg, Dijon-Shallot Vinaigrette</i>	GF 38
Fresh Tagliatelle, <i>Maitake Mushrooms, Asparagus, Truffle Butter</i>	V 36
Grilled Swordfish, <i>Sugar Snap Peas, Cipollini Onion, Soubise, Roasted Heirloom Tomatoes</i>	GF 44
Porcini Glazed Murray's Spring Chicken, <i>Asparagus Tips, Maitake, Tarragon-Citrus Tabbouleh, Black Garlic Jus</i>	GF 42
8 oz. Roasted Filet Mignon, <i>Truffled Leeks and Potato Gratin, Braised Baby Root Vegetables, 3 Peppercorn Sauce</i>	59
Pan Seared Striped Sea Bass, <i>Tiger Prawn, Shaved Fennel, Artichoke Barigoule, Lobster Broth</i>	GF 48

## Sandwiches

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

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

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