

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
75

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

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| 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

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| 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

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| 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 |
| Summer Vegetable Risotto, <i>Summer Squash, Tomatoes, Eggplant, Basil & Lemon Zest</i> | V / GF 39 |

Caviar

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| 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

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| 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 |

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