

Café Carlyle

APPETIZERS

Oysters: Malpeque or Fanny Bay	18
Jumbo Shrimp Cocktail	22
Atlantic Smoked Salmon	22
<i>Capers, Onions and Seven Grain Bread</i>	
Organic Baby Greens	14
<i>Heirloom Tomatoes, Sherry Shallot Vinaigrette</i>	
Classic Caesar Salad	14
<i>Shaved Parmigiano Reggiano, Herb Croutons</i>	
Torchon of Hudson Valley Foie Gras	24
<i>Fresh Misison Figs, Port Wine and Fig Syrup, Toasted Brioche</i>	
Carlyle Lobster Bisque	16

CAVIAR

Per ounce

Russian Osetra	275	Golden Osetra	325
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SIDES

Whipped Potato	8	Sautéed Autumn Vegetables	8
Truffled Whipped Potatoes	12	Sautéed Wild Mushrooms	8
Potato Gratin	8	Steamed Asparagus	10
Haricot Vertes Almandine	8	Creamed Spinach	8

James Sakatos
Executive Chef

MAIN COURSES

- Atlantic Halibut 36
Roasted Sweet Corn Chowder, Crimini Mushrooms and Pearl Onions
- Wild King Salmon 36
Fennel, Tomato, Kalamata Olives, Artichoke Confit, Bouillabaisse Jus
- Rocky Mountain Rack of Lamb 42
Ragout of Autumn Vegetables, Lamb Jus
- Roasted Amish Chicken 36
Roasted Artichokes, Baby Turnips, Pommes Anna, Chicken Jus

CARLYLE CLASSICS

- Dover Sole 55
Haricot Verts Almondine, Roasted Potato Medley
- Bobby Short Chicken Hash 42
Truffle, Foie Gras, Potato, Light Sherry Cream Sauce
- Dry Aged N.Y Strip Steak 44
Asparagus, Truffled Potato, Au Poivre Sauce

DESSERTS

- Crème Brûlée 12
- French Vanilla Cheesecake 12
Fresh Berries with Exotic Fruit Coulis
- Warm Brioche Pudding with Crème Anglaise 12
- Warm Berries Crumble with Vanilla Ice Cream 12
- Gateau au Chocolat, Crème Fraiche and Raspberry Coulis 12
- Assorted French Ice Cream 12
- Assorted Sorbets 12 Selection of Cheeses 22
- Coffee 5 Espresso Illy 8 Cappuccino 8
- Irish Coffee 16 Selection of Teas 7