

Carlyle  *Restaurant*

Restaurant Week Summer 2009

Three-course prix fixe ~ \$35

Appetizer

Fresh Bouquet Lettuces & Herbs
Sherry Shallot Vinaigrette

Chilled Tomatillo Soup
Marinated Seafood Salad

Entrées

Pan Seared Diver Sea Scallops
Tomato fondue, Fava Beans, English Peas and Petite Herbs

Filet of Beef Medallions
Summer Truffled Potato, Asparagus and Bordelaise Jus

Pasta du Jour

Desserts

Carlyle Crème Brulee

or

Flourless Chocolate Cake & Summer Berries

James Sakatos
Executive Chef