

The Carlyle Restaurant

Summer Lunch Menu

Executive Chef James Sakatos

Raw Bar

Six Oysters on the Half Shell 18

Six Topneck Clams 15

Classic Jumbo Shrimp Cocktail 22

Scottish Smoked Salmon 22

Russian Caviar by the Ounce

Siberia Osetra 275

Caspian Golden Osetra 325

Ladies Who Lunch

Three-Course Pre Fixe 37

Complimentary Glass Of
Pinot Grigio or Old Cuban or
Bloody Mary or Syrah

Soup du Jour

~ or ~

Caesar Salad

Shaved Parmesan, Herbed Garlic Croutons

Arctic Char

Confit of Baby Spring Vegetables,
Warm Herb Vinaigrette

~ or ~

Filet of Beef Medallions

Peas & Baby Carrots, Pomme Anna,
Red Wine Shallot Reduction

Dessert

Selection from our Trolley

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Sides

Vegetables 8

Ragout of Summer Vegetables
Spinach, Creamed or Sautéed
Steamed or Sautéed Asparagus
Sautéed Broccoli Rabe

Potatoes & Grains 8

Truffled Potato Mouseline
Potato Gratin
Roasted Fingerling Potatoes
Jasmine Rice

In Season 8

Summer Vegetable Succotash
Poached Fennel & Endive
Barigoule of Artichokes
Ratatouille

Appetizers

Carlyle Lobster Bisque 15

Maine Lobster, Tomato, Tarragon, Cognac

Heirloom Tomato Three Ways 16

Chilled Tomato Soup, Organic Kumato Tomatoes & Tarragon, Tomato Jam,
Crisp Banquettes

King Salmon and Smoked Salmon Tartar 18

Wasabi Tobiko, Pea Shoots, Watermelon Radish, Lemon Caper Vinaigrette

Soft Shell Crabs Tempura 16

Bock Choi, Fermented Black Beans, Carrots, Honshimeji, Ponzu Dressing

Torchon of Hudson Valley Foie Gras 25

Rose Gelée, Brioche Melba, Lychee Raspberry Ice Wine Reduction
Created to commemorate Rosewood Hotels & Resorts' three decades of luxury

Carlyle Salads

Seafood Salad 24 / 38

Cobb Salad 19 / 27

Salad Niçoise 19 / 27

Greek Salad 15 / 24

Caesar Salad 15 / 24

with Chicken, add 5 with Lobster, add 14

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Main Courses

Maine Diver Sea Scallops 28

Summer Vegetable Succotash, Shaved Summer Truffle, Sea Urchin Emulsion

Tuna Burger 24

Fennel Slaw, Pea Shoots, Spiced Mayonnaise, Pomme Frites

Mediterranean Branzino 28

Barigoule of Artichokes, Pancetta, Carrots

Dover Sole MP

Grilled, Sautéed or Braised in Champagne Cream

Dry Aged N.Y. Strip Steak 28

Spring Vegetable Salad, Roasted Shallot Dressing

Milk-Fed Medallions of Veal 39

Roasted Porcini, Grilled Polenta, Fava Beans, Veal Jus

Roasted Amish Chicken 34

Ratatouille, Roasted Fingerling Potatoes, Chicken Jus



Seasonal Summer Dish

