

Autumn Lunch Menu

Appetizers

- Soup du Jour 12**
Carlyle Lobster Bisque 15
 Maine Lobster, Tomato, Tarragon, Cognac
- Steak Tartar 16**
 Pickled Beets, Friséé Salad, Quail Egg, Toasted Brioche
- Carnarolli Risotto 16**
 Rock Shrimp, Pencil Asparagus, Preserved Lemon
- Torchon of Hudson Valley Foie Gras 25**
 Fresh Mission Figs, Port Wine & Fig Syrup, Toasted Brioche
- Roasted Diver Sea Scallop & Berkshire Pork Belly 18 / 36**
 Roasted Butternut Squash, Brussel Sprouts, Madeira Jus

Main Courses

- Brazilian Corvina 28**
 Roasted Porcini, Crushed Carrots, Young Leeks, Bordelaise Jus
- East Coast Halibut 28**
 Fennel, Tomato, Kalamata Olives, Artichoke Confit, Bouillabaisse Jus
- Atlantic Red Snapper 28**
 Roasted Sweet Corn Chowder, Prosciutto, Crimini Mushrooms and Pearl Onions
- Dover Sole 55**
 Grilled, Sautéed or Braised in Champagne Cream
- Dry Aged N.Y. Strip Steak 38**
 Roasted Garlic Confit, Giant Fries and Sauce Bercy
- Veal Chop 35**
 Ragout of Autumn Vegetables, Chanterelles and Natural Jus
- Rocky Mountain Rack of Lamb 35**
 Potato Fondant, Eggplant Mousse, Tomato Confit, Baked Goat Cheese Sphere, Lamb Jus
- Roasted Amish Chicken 34**
 Roasted Artichokes, Baby Turnips, Pommes Anna Chicken Jus
- Pasta du Jour 26**

Carlyle Salads

- Seafood Salad 24 / 38**
Cobb Salad 19 / 27
Salade Niçoise 19 / 27
Scottish Smoked Salmon 22
- Caesar Salad 15 / 24**
 with Chicken add 5
 with Lobster add 14
- Six Oysters on the Half Shell 18**
Six Topneck Clams 18
Jumbo Shrimp Cocktail 22

Ladies Who Lunch

- Three-Course Prefix 37.00**
- Appetizers**
- Garden Greens**
 Tomato, Goat Cheese and Shallot Vinaigrette
- Petit Caesar Salad**
 Shaved Parmesan and Herbed Croutons
- Country Pate**
 Toasted Country Bread, Cornichons, Olives
- Entrees**
- Petite Seafood Salad**
 Lobster, Jumbo Lump Crab, Shrimp (\$7 Supplement)
- Petite Cobb Salad**
 Chicken, Avocado, Tomato, Bacon, Blue Cheese
- Pan Seared Scallop and King Salmon**
 Ratatouille, Prosciutto, Pepper Coulis
- Filet of Beef Medallions**
 Vegetable Ragout, Herbed Potato, Mousseline, Bordelaise Sauce
- Dessert**
 Please Choose from our Dessert Cart

- Vegetables 7**
 Haricot Almandine
 Ragout of Autumn Vegetables
 Spinach, Creamed or Sautéed
 Sautéed Baby Carrots

- In Season**
 Minted Garden Peas 7
 Artichoke Confit 7
 Ragout of Chanterelle 10

- Potatoes & Grains 7**
 Yukon Gold Potato Mousseline
 Roasted Fingerling Potatoes
 Gratin Dauphinois
 Jasmine Rice