

*Carlyle*  *Restaurant*

*Restaurant Week Winter 2010*

Three-course prix fixe ~ \$35

*Appetizers*

Fresh Bouquet of Hand Picked Lettuces & Herbs  
*Sherry Shallot Vinaigrette*

Potato and Leek Soup  
*Truffle Cream*

*Entrées*

Pan Seared Diver Sea Scallops  
*French Green Lentils, Petit Herbs, Curry Emulsion*

Grilled Filet of Beef au Poivre  
*Fricassee of Wild Mushrooms and Asparagus, Lyonnaise Potatoes*

Daily Roast of the Day  
*Carved Table Side*

*Desserts*

Crème Brûlée & Fresh Berries

*or*

Warm Chocolate Cake & Pistachio Anglaise

James Sakatos  
*Executive Chef*