

Carlyle  Restaurant

Restaurant Week Winter 2010

Three-course prix fixe ~ \$24.07

Appetizers

Fresh Bouquet of Petit Greens

Sherry Shallot Vinaigrette

Butternut Squash Soup

Confit of Duck and Brussels Sprout Leaves

Entrées

Petite Seafood Salad

Lobster, Jumbo Lump Crab and Shrimp (\$7 Supplement)

Petite Cobb Salad

Chicken, Avocado, Tomato, Bacon and Blue Cheese

Arctic Char

Salsify Mousseline, Swiss Chard, Baby Beets, Champagne Sauce

Grilled Hanger Steak au Poivre

Winter Vegetable Ragout, Pommes Gaufrette, Red Wine Shallot Reduction

Desserts

Crème Brûlée

or

Cheese Cake

James Sakatos

Executive Chef