

The Carlyle Restaurant

Summer Dinner 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

Russian Caviar by the Ounce

Siberia Osetra 275

Caspian Golden Osetra 325

Plats du Jour

Monday

Calf's Liver à la Lyonnais 35
Whipped Potato, Cipollini Onion Jus

Tuesday

Roasted Day Boat Cod 34
Sautéed Broccoli Rabe, Lemon Emulsion

Wednesday

Braised Veal Cheeks 34
Ragout of Summer Vegetables

Thursday

Wiener Schnitzel 34
Served in the Traditional Manner

Friday

Seafood Paella 42

Saturday

Braised Short Rib 34
Porcini, White Corn Grits, Peas,
Heirloom Carrots

Sunday

Tournedos Rossini 44
Truffled Potatoes, Sautéed Asparagus

Sides

Vegetables 8

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

Potatoes & Grains 8

Truffled Potato Mousseline
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

Caesar Salad 14

Shaved Parmesan, Herbed Garlic Croutons

Salad of Petite Mixed Lettuces and Herbs 14

Wabash Cannon Ball, Grilled Mission Figs, Sherry Shallot vinaigrette

Heirloom Tomato Three Ways 16

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

Greek Salad 14

Tomato, Feta, Kalamata Olives, Cucumber, Spring Onion

King Salmon and Smoked Salmon Tartar 18

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

Soft Shell Crabs Tempura 16

Bok Choy, 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

Main Courses

Maine Diver Sea Scallops 36

Summer Vegetable Succotash, Shaved Summer Truffle, Sea Urchin Emulsion

Sitka Alaskan Halibut 36

Poached Fennel & Endive in Ouzo and Saffron, Kalamata Olives

Mediterranean Branzino 36

Barigoule of Artichokes, Pancetta, Carrots

Dover Sole MP

Grilled, Sautéed or Braised in Champagne Cream

Colorado Rack of Lamb 39

Eggplant Cannelloni, Slow Roasted Tomatoes, Goat Cheese Flan, Lamb Jus

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