

Carlyle  *Restaurant*

Restaurant Week Summer 2009

Three-course prix fixe ~ \$24.07

Appetizer

Fresh Bouquet of Hand Picked Lettuces

Five Oil Dressing

Vichyssoise

Ribbons of Smoked Salmon and Crème Fraiche

Entrées

Petite Seafood Salad

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

Petite Cobb Salad

Chicken, Avocado, Tomato, Bacon and Blue Cheese

Atlantic Red Snapper

Salad of Heirloom Tomato, Cucumber, Red Onion, Kalamata Olives and Herbed Croutons

Grilled Hanger Steak

Roasted Summer Vegetables, Pommes Anna, Sauce Bercy

Desserts

Crème Brulee

or

Cheese Cake

James Sakatos
Executive Chef