

# CARNEGIE HALL Weill Café

## Pre-Concert Dining

### Amuse-Bouche

#### Smoked Salmon Latke

Mini Potato Latke, Smoked Salmon,  
Crème Fraîche, American Sturgeon Caviar

### Appetizer

#### Harvest Burrata

Baby Arugula, Brussels Sprouts, Roasted  
Squash, Pomegranate Seeds, Rustic Croutons  
*Vegetarian*

#### Shrimp & Citrus Beet Carpaccio

Chablis-Poached Key West Shrimp,  
Heirloom Tomatoes, Preserved Lemon  
Vinaigrette, Pistachio, Micro Herbs  
*Gluten-Free, Dairy-Free,  
Contains Shellfish, Contains Nuts*

### Entrée

#### Seared Citrus Branzino

Tri-Colored Roasted and Puréed Cauliflower,  
Crispy Capers, Golden Raisins,  
Brown Butter Reduction  
*Gluten-Free*

#### Glazed Beef Short Rib

Creamed Farro Pilaf, Multi-Color Carrots,  
Tomato Confit, Sorghum Gastrique

#### Roasted Acorn Squash Tower

Tri-Color Quinoa, Cauliflower, Sautéed Kale,  
Crispy Chickpeas, Blistered Grapes,  
Lemon Tahini Sauce  
*Vegan, Gluten-Free*

### Dessert Tapas

#### Gingerbread Cake Bites

Cream Cheese Frosting

#### Mini Apple Spice Bundt Cakes

Cider Glaze

#### Gilded Chocolate Lava Cake Bites

Served Warm and Oozing

#### Sugar 'n' Spice-Dusted Churros

Dulce de Leche