

CARNEGIE HALL Weill Café

Pre-Concert Dining

Amuse-Bouche

Stuffed Artichoke Heart
Three Cheese Blend, Confit Garlic
Fresh Herbs

Appetizer

choice of

Chan Masala Cauliflower Soup

Coconut, Curry, Cauliflower,
Sweet Potatoes,
Butternut Squash, Chickpeas
Vegan

Yuzu Littleneck Clam Ceviche

Charred Green Onions, Red Onion,
Radish, Sesame Oil, Aleppo Pepper,
Yuzu Kosho Vinaigrette
Gluten-Free

Entrée

choice of

Butter Poached Lobster Tail

Charred Strawberry Tomatoes,
Spigarello Kale
Ciopino Espuma, Sorrel Oil

Braised Short Rib

Creamy Polenta, Charred Italian Tardive,
Fresh Himalayan Morel Mushrooms,
Beef Jus

Roasted Caraflex Cabbage

Roasted Caraflex Cabbage,
Pea Leaves, Charred Golden Tomato,
Tomato Butter, Tapenade
Gluten-Free

A Sweet Finale

Gianduja Chocolate Tartlet

Chocolate Mousse, Almond, Hazelnut,
Candied Orange, Pistachio Crumble
Contains Nuts