

CARNEGIE HALL

Weill Café

Pre-Concert Dining

Amuse-Bouche

Caprese Tartlet

Heirloom Tomatoes, Burrata, Basil,
White Balsamic, Herbs

*Vegetarian
Milk, Wheat*

Appetizer

choice of

Grilled Softshell Crab

Calabrian Chili, Whipped Honey, Avocado,
Fava Beans, Lime,
Pea Leaves, Thai Basil

Shellfish

Quinoa & Spring Vegetable Salad

White Asparagus, Snap Peas,
Pea Shoots, Mint, Pea Leaves,
Horseradish Dressing

Vegan

Entrée

choice of

Pan-Seared Filet Mignon

Morels, Pearl Onions, Black Garlic Jus

Milk

Roasted Sole

Fiddlehead Ferns, Chanterelle Mushrooms,
Citrus Beurre Blanc

Fish, Milk

Portobello Steak

Blistered Corn Ribs,
Charred Green Onion, Cauliflower Puree,
Sweet Cherry Gastrique

Vegan

A Sweet Finale

Passion Fruit Tart

Passion Fruit Curd and Glaze,
Berries, Chocolate Shortbread Shell

*Vegetarian
Milk, Wheat, Egg*