

CARNEGIE HALL

Weill Café

Pre-Concert Dining

Amuse-Bouche

Wagyu Tartare

Wagyu, Crispy Rice Chicharron,
Black Garlic Aioli,
Cured Quail Egg Yolk
Egg

Appetizer

choice of

Wild Mushroom Consommé

Broth, Shaved Black Truffles,
Wild Enokis, Parmesan Crisp
Milk

Foraged Spring Greens

Baby Mâche, Frisee,
White Asparagus, Roasted Kumquats,
Whipped Macadamia Nut Ricotta,
Champagne-Elderflower Vinaigrette
Nuts [Macadamia], Milk

Entrée

choice of

72-Hour Wagyu Short Rib

Black Garlic Reduction,
Smoked Potato Purée
Milk

Pan-Seared Chilean Sea Bass

Lemongrass Dashi, Braised Bay
Bok Choy, Edamame Purée,
Lotus Root Crisps
Fish

King Oyster "Scallops"

King Oyster Mushrooms,
Saffron Acquerello Risotto, Charred
Asparagus, Lemon-Caper Emulsion
Vegan

A Sweet Finale

Dark Chocolate Marquise

Valrhona Chocolate Mousse Cake,
Raspberry Coulis, Salted Caramel,
Crispy Cocoa Nib Crumble
Milk, Egg, Wheat