

CARNEGIE HALL

Weill Café

Pre-Concert Dining

Amuse-Bouche

Hamachi Pearl

Hamachi Crudo,
Cucumber-Mignonette Foam,
Balsamic Caviar Spheres

Fish

Appetizer

choice of

Smoked Heirloom Tomato Consommé

Tomato Broth, Cold-Smoked Hickory,
Basil Mousse, Micro-Celery

Vegan

Compressed Melon & Prosciutto

Cantaloupe, Honeydew, White Port Wine,
Crispy Prosciutto, Whipped Burrata,
Pistachio Dust

Pork, Tree Nuts [Pistachio], Milk

Entrée

choice of

Herb-Crusted Venison Loin

Parsnip Purée, Fondant Potatoes,
Heirloom Carrots, Juniper Berry Demi-Glace

Milk

Slow Cooked Halibut

Squid Ink Tuile, Charred Leek Ash,
Meyer Lemon Foam,
Butter Braised Leeks

Fish, Milk

Salt-Baked Celeriac

Celeriac Steak, Black Truffle Emulsion,
Pickled Shimeji Mushrooms,
Toasted Hazelnut Powder

Vegan

Tree Nuts [Hazelnut]

A Sweet Finale

Lemon Meringue Tart

Meyer Lemon Curd, Swiss Meringue
Raspberry Dust, Brown Butter Graham
Cracker Crumble

Milk, Egg, Wheat