

CARNEGIE HALL

Weill Café

Pre-Concert Dining

Amuse-Bouche

Hokkaido Scallop Crudo

Himalayan Salt, Yuzu Kosho,
Green Apple, Shiso Oil
Shellfish

Appetizer

choice of

Roasted Chestnut & Fennel Velouté

Crispy Pancetta Dust, Fennel Fronds,
White Truffle Oil
Pork, Tree Nuts [Chestnut], Milk

Charred Baby Gem

Baby Gem Lettuce, Bottarga,
Toasted Sourdough, Preserved Lemon and
White Anchovy Dressing
Fish, Wheat

Entrée

choice of

Butter-Poached Ora King Salmon

Butter, Parsnip Purée, Shishito Peppers,
Yuzu-Kosho Beurre Blanc
Fish, Milk

Spice-Crusted Duck Breast

Duck Fat Confit, Thumbelina Carrots,
Blueberry-Port Reduction

Fired Cauliflower Steak

Cauliflower, Sweet Baby Carrots,
Marcona Almonds, Romesco Sauce,
Caper-Raisin Vinaigrette,
Smoked Olive Oil
Vegan
Tree Nuts [Almond]

A Sweet Finale

Smoked Vanilla Panna Cotta

Bartlett Pear Coulis
Milk