

# CARNEGIE HALL

## Weill Café

### Pre-Concert Dining

#### Amuse-Bouche

##### Yellow Fin Tuna Crudo

Nori Dusted Crispy Rice, Scallion,  
Yuzu Citrus, Yuzu Koshō, White Soy  
*Wheat, Fish, Soy*

#### Appetizer

choice of

##### Creamy Wild Mushroom

Wild Mushroom Medley, Cream,  
Porcini Dust  
*Milk*  
*Vegetarian*

##### Sugar Snap Pea Salad

Micro Mint, Red Onion,  
Toasted Almonds, Yuzu Vinaigrette  
*Vegan, Tree Nuts [Almond]*

#### Entrée

choice of

##### Halibut

Roasted Baby Eggplant,  
Shaved Toasted Cashews,  
Grilled Wild Garlic, Baba Ganoush  
*Sesame, Nuts, Milk*

##### Roasted Heirloom Chicken Breast

Sauteed Wild Mustard Greens,  
Wild Himalayan Morels

##### Crispy Artichoke

Roasted Romanesco,  
Caper & Golden Raisin Gremolata,  
Juniper Berry Beurre Rouge  
*Vegetarian*

#### A Sweet Finale

##### Lemon Meringue Tartlet

Shortbread, Lemon Curd,  
Caramelized Meringue  
*Milk, Wheat, Eggs*