

# CARNEGIE HALL

## Weill Café

### Pre-Concert Dining

#### Amuse-Bouche

##### Olive Tapenade Crostoni

Kalamata Olive Tapenade,  
Focaccia Crisp  
*Wheat*

#### Appetizer choice of

##### Yellow Fin Tuna Carpaccio

EVOO, Castelfranco Olives, Herb Oil,  
Aged Balsamic, Shallots, Capers,  
Smoked Salt  
*Fish*

##### Burrata Pickled Heirloom Tomato Salad

Burrata, Lightly Pickled Heirloom  
Tomatoes, Ramps, Shaved  
Green Almonds  
*Nuts [Almonds], Milk*

#### Entrée choice of

##### Pan-Seared Branzino

Lemon Ginger Gremolata, Spring  
Onions, Baby Bok Choy  
*Fish*

##### Char Grilled Ribeye

Prime Angus Ribeye, Charred  
Broccoli Rabe, Spring Onion  
Chimichurri

##### King Oyster "Scallops"

Thick-Cut, Pan-Roasted King Oyster  
Mushrooms, Sauteed Zucchini Ribbons,  
Charred Broccoli Rabe, Lemon-Caper  
Emulsion  
*Vegan*

#### A Sweet Finale

##### Red Berry & Mascarpone Cake

Vanilla Cake, Raspberry &  
Mascarpone Mousse  
*Milk, Eggs, Wheat*