

CARNEGIE HALL

Weill Café

Pre-Concert Dining

Amuse-Bouche

Crispy Feta & Black Figs

Phyllo Cup, Whipped Barrel-Aged
Feta Cheese, Black Mission
Fig Jam, Toasted Pine Nuts,
Micro Mint Leaf
*Wheat, Milk, Tree Nuts [Pine Nuts]
Vegetarian*

Appetizer

choice of

Charred Spanish Octopus

Smoked Paprika Potato Purée,
Crispy Capers,
Parsley Lemon Vinaigrette
Shellfish, Milk

Hamachi Crudo

Yellowtail Crudo, Blood Orange Segments,
Shaved Fennel, Castelvetro Olive
Tapenade, Extra Virgin Olive Oil,
Flaky Sea Salt
Fish

Entrée

choice of

Za'atar-Crusted Lamb Loin

Parsnip Purée,
Blistered Heirloom Cherry Tomatoes,
Pomegranate Molasses Jus
Milk

Seared Scallops & Saffron Pearl Couscous

Butter-Basted Scallops, Saffron &
Preserved Lemon-Infused
Israeli Pearl Couscous, Zhug Drizzle
Shellfish, Milk, Wheat, Sesame

Smoked Eggplant

Thinly Sliced Roasted Eggplant,
Spiced Lentil Ragout,
Tomato Emulsion
Vegan

A Sweet Finale

Peach & Rum Soaked Butter Cake

Orange-Scented Peach Compote,
Flaky Butter Cake
Milk, Wheat, Eggs, Alcohol [Rum]