

CARNEGIE HALL

Weill Café

Pre-Concert Dining

Amuse-Bouche

Blue Crab & Caviar Beignet

Gulf Blue Crab Salad,
Paddlefish Caviar, Gougère Beignet,
Whipped Chive Crème Fraîche
Shellfish, Milk, Wheat, Eggs

Appetizer

choice of

Baked Langoustines

Sweet Corn Medley, Tomato Dust,
Panko Breadcrumbs
Shellfish, Wheat, Milk

Baby Gem

"Muffuletta" Wedge

Baby Gem Lettuce, Briny Castelvetroano
Olive, Crispy Coppa Shards, Shaved Aged
Provolone, Garlic-Focaccia Crostini,
Roasted Red Pepper Vinaigrette
Wheat, Milk

Entrée

choice of

Halibut & Butter-Poached Crawfish

Wilted Mustard Greens, Crawfish Tails,
Shellfish Butter Emulsion
Fish, Shellfish, Milk

Mint Julep Glaze Lamb Loin

Sous-Vide & Pan-Seared Lamb Loin,
Bourbon-Mint Glaze, Parsnip Purée,
Charred Baby Carrots,
Roasted Garlic Jus
Milk

Cauliflower Steak

Spring Greens, Dark Roasted
Vegetables & Tomato Jus
Vegan

A Sweet Finale

Red Berry Compote Beignet

Raspberries, Blueberries & Blackberries,
Powdered Sugar, Red Berry Coulis
Milk, Eggs, Wheat