

# CARNEGIE HALL

## Weill Café

### Pre-Concert Dining

#### Amuse-Bouche

##### Spring Pea & Meyer Lemon Gougère

Choux Pastry, Whipped Sweet English  
Peas, Meyer Lemon Ricotta,  
Micro Mint, Cured Egg Yolk Dust  
*Wheat, Milk, Eggs*

#### Appetizer

choice of

##### Wild Striped Bass Crudo

Tart Green Strawberries,  
Pickled Rhubarb Ribbons,  
Buttermilk–Dill Emulsion, Green Chive Oil  
*Fish, Milk*

##### Morel Mushroom & Asparagus Tart

Sablé Crust, Gruyère Custard,  
Sautéed Spring Morel Mushrooms,  
Shaved White Asparagus,  
Aged Pecorino Crisp  
*Wheat, Milk, Eggs*

#### Entrée

choice of

##### Halibut & Spring Pistou

Fava Bean & White Asparagus Medley,  
Basil, Garlic,  
Early Tomato Pistou Broth  
*Fish*

##### Herb-Crusted Spring Tender Loin

Dijon & Fine Herb Crust (Chervil,  
Parsley, Tarragon), English Pea Purée,  
Glazed Baby Carrots, Red Wine Jus  
*Milk*

##### Baby Artichoke Barigoule

White Wine–Braised Baby Artichokes,  
Sunchoke Purée, Blistered Sugar Snap  
Peas, Glazed Pearl Onions,  
Olive Oil Drizzle  
*Vegan*

#### A Sweet Finale

##### Coconut & Mango Shortbread Cake

*Wheat, Milk, Eggs*