

CARNEGIE HALL

Weill Café

Pre-Concert Dining

Amuse-Bouche

Hamachi Pearl

Hamachi Crudo,
Cucumber-Mignonette Foam,
Balsamic Caviar Spheres
Shellfish

Appetizer

choice of

Scallop Crudo

Hokkaido Scallop, Pink Radicchio,
Crispy Shallots, Rose Celery,
Blood Orange Dressing
Shellfish

Compressed Melon & Prosciutto

Cantaloupe, Honeydew, White Port Wine,
Crispy Prosciutto, Whipped Burrata,
Pistachio Dust

*Pork, Tree Nuts [Pistachio], Milk,
Alcohol*

Entrée

choice of

Charred Prime Skirt Steak

Golden Carrot Puree, Braised Purple
Cabbage, Pickled Turmeric Onions,
Cilantro Gremolata

Slow Cooked Halibut

Lemon Verbena & Golden Curry,
Heirloom Tomato
Fish, Milk

Salt-Baked Celeriac

Celeriac Steak, Pickled Shimeji
Mushrooms, Slow Roasted Baby
Eggplant, Black Truffle Emulsion
Vegan

A Sweet Finale

Raspberry Mousse & White Chocolate Tart

Brown Butter Graham Cracker Crumble,
Raspberry Compote
Milk, Wheat