CARNEGIE HALL
Weill Café

Amuse-Bouche

Onion and Brie Tart
Triple-cream brie, leeks, scallions, chives, bite-size tart shell
Milk, egg, wheat

Appetizer
choice of

Potato Leek Soup
Potatoes, leeks, aged cheddar
Milk, vegetarian

Beet and Apple Salad
Roasted red beets, Honeycrisp apples, toasted pistachios, microgreens, apple cider horseradish vinaigrette
Tree nuts, vegetarian

Entrée
choice of

Oven-Roasted Chilean Sea Bass
Chilean sea bass, roasted Brussels sprouts, piquillo pepper purée
Milk, fish

Braised Boneless Short Rib
Boneless short rib, creamy potato purée, roasted heirloom carrots
Milk

Salt-Baked Celeriac
Center-cut celeriac steak, black truffle emulsion, pickled shimeji mushrooms, slow-roasted baby eggplant
Vegan

A Sweet Finale
choice of

Chocolate Bonbons
Pure milk chocolate ganache
Salted caramel with smoked sea salt
Almond marzipan
Madagascan ganache with raspberries
Milk, tree nuts

Yuzu Lemon Tart
Yuzu lemon custard, crispy tart, torched meringue topping, red berry coulis
Milk, egg, wheat