CARNEGIE HALL
Weill Café

Amuse-Bouche

Cucumber Tartare
Fresh Persian cucumber, yuzu, chili flakes, white soy, rice cracker
Wheat, soy, vegan

Appetizer
choice of

Roasted Tomato Soup
Creamy bisque, Parmesan crisp, fresh basil
Milk, vegetarian

Shaved Brussels Sprout Salad
Shaved Brussels sprouts, fresh mint, sliced chilies, sliced radish, toasted sesame vinaigrette
Wheat, sesame, soy, vegan

Entrée
choice of

Butter-Poached Ora King Salmon
Gently poached salmon, clarified butter, parsnip purée, blistered shishito peppers, yuzu beurre blanc
Milk, fish

Spice-Crusted Filet Mignon
Filet mignon, house-blended warming spice rub (blueberry, coriander, star anise, Sichuan peppercorn), blueberry-port reduction, confit heirloom baby carrots
Milk

Romanesco Cauliflower Steak
Thick-cut Romanesco cauliflower, smoked olive oil, sweet baby carrots, romesco sauce, caper-raisin vinaigrette
Tree nuts, 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

Double Fudge Tower
Double chocolate mousse, shaved chocolate, citrus sauce
Milk