# CARNEGIE HALL
# Weill Café

## Amuse-Bouche

### Spinach & Ricotta
Spinach, Whipped Ricotta, Lemon, Filled Croissant Puff
*Milk, Egg, Wheat*

## Appetizer
choice of

### French Onion Soup
Classic French Onion Soup, Gruyère Toast
*Milk, Wheat, Vegetarian*

### Baby Arugula Salad
Baby Arugula, Toasted Pine Nuts, Shaved Parmesan, Rosé Vinaigrette
*Milk, Tree Nuts, Vegetarian*

## Entrée
choice of

### Filet Mignon with Black Garlic Jus
Filet Mignon, Crispy Roasted Young Potatoes, Wilted Swiss Chard, Black Garlic Jus
*Milk*

### Roasted Cod
Cod Fillet, Roasted Brussels Sprouts, Aleppo Chili Verjus Reduction
*Fish, Soy*

### Stuffed Lion's Mane Mushroom
Stuffed Lion's Mane Mushroom, Farro, Cabbage, Carrots, Lentils, Chickpeas, Classic Romesco Sauce
*Wheat, 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*

### Very Berry Duo Cake
Cashews, Dates, Almonds, Raspberries, Blueberries, and Pistachios
*Wheat, Tree Nuts, Vegan*