CARNEGIE HALL
Weill Café

Amuse-Bouche

Beetroot Tartare
Minced beetroot, tomato, rosé cava vinegar, rice cracker puff
Vegan

Appetizer
choice of

Cauliflower Chowder
Crispy pancetta dust, scallions, aged white cheddar
Milk, wheat

Roasted Onion and Arugula Salad
Roasted red onion, arugula, parsley, goat cheese, toasted walnuts, red wine vinaigrette
Milk, tree nuts

Entrée
choice of

Pacific Halibut
Pan-seared halibut, caramelized fennel, black olives, orange zest, dill, tarragon jus
Milk, fish

Beef Tenderloin
Beef tenderloin, herbed potato purée, broccoli rabe, black garlic au poivre sauce
Milk

Roasted Fennel and Mushroom Farro Risotto
Roasted fennel, farro, wild shiitake mushrooms, garlic, carrots, cashew cream, lemon
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

Pear Mille-Feuille
Poached pears, mille-feuille crisp, pear purée
Milk, egg, wheat