

THREE - COURSE DINNER

Selection Includes Choice of Appetizer, Main Course & Dessert 60

APPETIZERS

White Gazpacho (VG)

Almond | Green Grapes | Verjus

Hamachi Crudo (GF, NF, DF)

Cucumber | Peppadew | Bergamot-White Harissa

Crabcake (NF) +10

Cream of Corn | Charred Tomatoes

Painted Hills

Beef Carpaccio (NF)

Parmesan | Truffle Aioli

East Beach

Blonde Oysters (NF, DF, GF)

Ginger-Sake Mignonette

MAIN COURSES

Green Circle Roasted Half Chicken (NF)

Arugula | Cucumber | Tomato

Parmesan | Charred Lemon

Casarecce Pasta (VG)

Lemon Ricotta | English Peas and Mint Pesto

Steak Diane (GF, NF) +20

Flambéed with Cognac | Choice of Side Dish

10 oz Prime Hanger Steak (NF, GF)

Grilled Corn | Confit Shallots

Green Peppercorn

Salt-Baked Branzino (GF, NF)

Grilled Asparagus | Lemon Butter

Side Dishes

Grilled Corn +12

Olive Oil

Broccoli Rabe +12

Whipped Potatoes +12

DESSERT

**New York
Cheesecake** (NF)

Peach | Caramelized Buckwheat

Chocolate Lava Cake (NF)

Cherry-Vanilla Ice Cream

Crème Fraîche

Panna Cotta (NF)

Macerated Grapefruit | Grappa

Wines subject to change. Additional courses may be ordered à la carte.

GF: Gluten Free, DF: Dairy Free, NF: Nut Free, V: Vegan, VG: Vegetarian

TWO - COURSE LUNCH

Choice of Starter & Main Course or Main Course & Dessert 45

APPETIZERS

White Gazpacho (VG)
Almond | Green Grapes | Verjus

Painted Hill Beef Carpaccio (NF)
Parmesan | Truffle Aioli

Hamachi (GF, NF, DF)
Cucumber | Peppadew
Bergamot-White Harissay

Red and Golden Beets (GF, VG)
Mache | Piquillo | Walnuts
Goat Cheese and Saffron Yogurt

MAIN COURSES

Branzino (NF, GF)
Arugula | Orange Supreme | Fennel
Olive Tapenade

Iceberg (NF)
O.M.G Grilled Chicken Skewer | Blue Cheese |
Heirloom Tomato | Crispy Onions
Buttermilk Ranch

Carlyle Burger (NF)
Artisanal Brioche Bun | Pickled Relish
Cheddar | Fries

Goat Cheese Quiche (NF, VG)
Spinach | Tomato | Arugula

Side Dishes

Grilled Corn +12

Olive Oil
Whipped Potatoes +12

Broccoli Rabe +12

DESSERT

New York Cheesecake (NF)
Peach | Caramelized Buckwheat

Chocolate Lava Cake (NF)
Cherry-Vanilla Ice Cream

Crème Fraîche Panna Cotta (NF)
Macerated Grapefruit | Grappa

*Wines subject to change. Additional courses may also be ordered à la carte.
GF: Gluten Free, DF: Dairy Free, NF: Nut Free, V: Vegan, VG: Vegetarian*