



# Astor Court



NEW YORK

NYC Restaurant Week Summer 2023

July 24–August 20

12:00pm – 4:00pm

## STARTERS

Chilled Minted Spring Pea Velouté with Crème Fraiche

Black Truffle & Champagne Risotto  
Seasonal Mushroom, Mascarpone, Black Truffle Butter

Wild Caught Jumbo Shrimp Cocktail  
Fennel and Jicama Slaw, Red Snapper Dressing

## MAINS

Lady Astor Salad Baby Gem Lettuce, Spring Leaves, Endive  
Shaved Crisp & Pickled Vegetables, Meyer Lemon Vinaigrette

Ricotta Gnocchi with Heirloom Tomato Fondue,  
Roasted Baby Fennel, Parmesan Breadcrumbs

St. Regis Classic Bacon Burger, White Cheddar  
Lettuce, Vine Ripe Tomatoes, Half-Sour Pickles & Crispy Fries

## DESSERT

Classic New York Style Cheesecake, Strawberries  
White Chocolate Chantilly Cream

Mini Afternoon Tea Stand of Chefs Selection of Mini Viennese Pastries,  
French Style Macrons & Gourmet Chocolates  
Sup\$15

\$60 per person ( *Taxes and Gratuity not included* )

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.