

KINGS' CARRIAGE HOUSE

Dinner Menu

[SAMPLE AS MENU CHANGES DAILY]

CREAM OF CAULIFLOWER SOUP
SMOKED TROUT & CHIVE OIL

TARTARE OF OAK SMOKED IRISH SALMON *
PURPLE POTATOES, AVOCADO & SUMMER CORN SALSA
MICRO BASIL

CHOPPED SALAD OF ENDIVE & WATERCRESS
ROASTED PEAR, CANDIED PECANS & ROQUEFORT CHEESE
MUSTARD SEED VINAIGRETTE

GRILLED PROSCIUTTO WRAPPED QUAIL *
SPICED PLUM CHUTNEY

HEIRLOOM BEET & GOAT CHEESE TERRINE
ASPARAGUS SUCCOTASH
WHITE TRUFFLE VINAIGRETTE

PAN SEARED FILET OF WILD SALMON WITH PISTACHIO CRUST
ORANGE GINGER VINAIGRETTE
APRICOT PEARL COUSCOUS PILAF

GRILLED PRIME FILET MIGNON WITH RED WINE DEMI-GLACE * *
ROASTED SHALLOTS
YUKON GOLD POTATO CAKE
BABY SPINACH

PAN ROASTED BREAST OF DUCK SALAD
WILTED KALE, SWEET POTATOES & PINE NUTS
CASSIS VINAIGRETTE

FILET OF HALIBUT WITH RED PEPPER TAPENADE
GRILLED SUMMER VEGETABLES
DRIZZLE OF 25 YEAR OLD AGED BALSAMIC SYRUP

GRILLED HERBED LOIN OF LAMB WITH ROASTED GARLIC JUS *
CREAMY ROSEMARY POLENTA
TIMBALE OF RATATOUILLE VEGETABLES

WARM BLACKBERRY PEACH CRUMBLE WITH IRISH OATMEAL CRUST
GINGER CRÈME ANGLAISE

MASCARPONE CHEESECAKE
RHUBARB COMPOTE

LEMON BLUEBERRY CRÈME BRULEE

DARK BELGIAN CHOCOLATE GANACHE TORTE
ESPRESSO SAUCE

STILTON CHEESE WITH FRUITS & BISCUITS *

Forty Nine Dollars Prix Fixe

*\$4.00 SUPPLEMENTAL CHARGE PER ASTERISK

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