

Carlyle Restaurant

Restaurant Week Summer 2012

Three-course prix fixe ~ \$24.07

Service charge and taxes not included

Menu subject to change

Appetizers

Arugula Salad

Pea Shoots, Roasted Corn, Cherry Tomatoes, Lemon Vinaigrette

Chilled Peach Soup

Honey, Crème Fraîche

Baby Artichoke, Baby Carrots, Zucchini & Turnips Salad

Cilantro Mustard Vinaigrette

Entrées

Lemon Sole Grenobloise

Steamed Purple Potatoes

Roasted Chicken

Kale, Bacon, Vidalia Onion, Chicken Jus

Seared Hangar Steak

Seared Polenta Cake, Peppercorn Sauce

Grilled Hanger Steak

Summer Vegetable Ragout, Red Wine Shallot Reduction

Desserts

Apple Tart Tatin

or

Pistachio Crème Brûlée

Carlyle  *Restaurant*
Crème Fraise, Exotic Fruit Coulis

Jacques Sorci
Executive Chef