

# KINGS' CARRIAGE HOUSE

## *Spring Dinner Menu*

CREAM OF CAULIFLOWER SOUP  
SMOKED TROUT & CHIVE OIL

*14*

SHAVED BRUSSELS SPROUT SALAD  
TOASTED HAZELNUTS & PARMESAN  
WHITE TRUFFLE RISOTTO CAKE  
LEMON WHITE BALSAMIC VINAIGRETTE

*18*

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

*16*

ROASTED HEIRLOOM BEET & KALE SALAD  
GOAT CHEESE MOUSSE  
GRANNY SMITH APPLE, GOLDEN RAISINS, DATES & TOASTED PISTACHIOS  
HONEY ORANGE VINAIGRETTE

*17*

TARTARE OF OAK SMOKED SALMON  
HORSERADISH CRÈME FRAICHE, CAVIAR & CUCUMBER PEARLS  
TOASTED BRIOCHE

*21*

PAN ROASTED BREAST OF DUCK WITH SOUR CHERRY DEMI-GLACE  
SWEET POTATO HASH BROWNS  
GLAZED BRUSSELS SPROUTS

*39*

ROASTED RACK OF LAMB WITH SPINACH PINE NUT CRUST  
RED WINE JUS  
CREAMY ROASTED GARLIC POLENTA  
ROASTED RATATOUILLE VEGETABLES

*44*

PAN SEARED FILET OF SALMON WITH WATERCRESS AIOLI  
WARM YUKON GOLD POTATO SALAD WITH SMOKED SALMON  
SNAP PEAS, GARDEN PEAS & PEA TENDRILS

*36*

GRILLED FILET MIGNON WITH TARRAGON & SEA SALT  
PORT WINE REDUCTION  
WHITE ASPARAGUS BUNDLE WITH APPLE WOOD BACON  
WILTED WATERCRESS

*46*

MASCARPONE CHEESECAKE WITH LEMON CURD  
BLACKBERRY COMPOTE

*13*

WARM BLUEBERRY PEAR CRUMBLE WITH IRISH OATMEAL CRUST  
BOURBON CARAMEL SAUCE

*14*

DARK BELGIAN CHOCOLATE GANACHE TORTE  
GINGER CRÈME ANGLAISE  
RASPBERRIES & CREAM

*13*

ARTISANAL CHEESES WITH FRUITS & BISCUITS  
FIG JAM & ANISE HONEY  
NIGHT CAP OF PORT WINE

*25*

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