

Grace

RESTAURANT AT THE CARNEGIE HOUSE

FIRST

LOBSTER BISQUE | Tarragon | Brandy | 13

PUMPKIN TORTELLINI | Calvados cream sauce | Pumpkin seeds | Sage | 16 | *v*

CRISPY PORK BELLY | Sweet soy glaze | Sushi rice | Daikon "kim chi" | Sesame | 16

SMOKED BURRATA | Warm mozzarella | Compressed fruit | Balsamic "caviar" | 15 | *v*, GF

TERRINE OF ROASTED BEETS AND CHEVRE | Red pepper purée | Shallot vinaigrette | Radish | 14 | *v*, GF

OYSTERS ON THE HALF SHELL | Half dozen | Seasonal selection | 22

TERRINE OF FOIE GRAS | Brioche | Poached apple | Port reduction | 22

FRUITS DE MER | Chilled seafood | 1 lobster tail | 6 Poached shrimps | 6 Oysters | Crab Meat | 78
Supplement of white sturgeon caviar | 1 ounce | 100

SECOND

GRACE SALAD | Baby lettuces | Gorgonzola | Apples | Roasted walnuts | Sherry vinaigrette | 14 | *v*, GF

WARM BRIE SALAD | Baby lettuces | Apple purée | Pine nuts | Blood orange vinaigrette | 15 | GF

ARUGULA SALAD | Cypress Grove "Purple Haze" chèvre | Lavender & fennel pollen | Bacon lardons
Pickled red onions | Champagne vinaigrette | 14 | GF

THIRD

ROULADE OF DOVER SOLÉ | Rolled with garlic, parsley, & chartreuse butter | Dauphine potatoes | 48

WESTER ROSS WILD SCOTTISH SALMON | Autumn spiced butternut squash risotto | Hazelnut & sage crumble | 38 | GF

CHILIEAN SEA BASS | Beluga lentil ragout | Broccolini with truffle butter | Picatta sauce | 47

"JOYCE FARMS" BREAST OF CHICKEN | Thyme & garlic confit | Caramelized brussel sprouts | fingerlings | Mornay sauce | 29

CERTIFIED ANGUS NEW YORK STRIP STEAK | 12 oz. | Gratin dauphinois | Au poivre sauce | 52

HUDSON VALLEY MOULARD DUCK | Flageolet bean "cassoulet" | Duck & fig sausage | Orange gastrique | 48 | GF

BUTTERNUT SQUASH "FILET" | Roasted with autumn spices | Pumpkin seeds | Broccolini | Rose petal honey | 27 | *v*, GF

SACCHETTINI PASTA | Pasta purses stuffed with mascarpone cheese & black truffle | Citrus & truffle butter
Grace garden herbs | 27 | *v*

GF = Gluten Free Options Available V = Vegetarian Options Available

EXECUTIVE CHEF | PAUL KENDEFFY • SOUS CHEF | CHRIS HOLLOBAUGH

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.

If you have food allergy, intolerance, or sensitivity, please speak to your server before you order.