

*Carlyle*  *Restaurant*

*Restaurant Week Summer 2010*

Three-course prix fixe ~ \$24.07

*Service charge and taxes not included*

*Menu subject to change*

*Appetizers*

Organic Summer Greens

*Sherry Shallot Vinaigrette*

Summer Vegetable Gazpacho

*Entrées*

Petite Seafood Salad

*Lobster, Jumbo Lump Crab and Shrimp (\$7 Supplement)*

Petite Cobb Salad

*Chicken, Avocado, Tomato, Bacon, Blue Cheese*

Mediterranean Branzino

*Barigoule of Artichoke, Black Olives, Baby Carrots*

Grilled Hanger Steak

*Summer Vegetable Ragout, Red Wine Shallot Reduction*

*Desserts*

Crème Brûlée

*or*

Rhubarb Crumble

*Crème Fraise, Exotic Fruit Coulis*

James Sakatos

*Executive Chef*

Carlyle  Restaurant

Restaurant Week Summer 2010

Three-course prix fixe ~ \$35

*Service charge and taxes not included*

*Menu subject to change*

*Appetizers*

Organic Field Greens

*Sherry Shallot Vinaigrette*

Chilled English Pea

*Smoked Salmon, Crème Fraiche*

*Entrées*

Pan Seared Diver Sea Scallops

*Tomato Provençale, Grilled Fennel, Tomato Ginger Broth*

Filet of Beef

*Summer Vegetable Ragout, Souffle Potato, Red Wine Shallot Reduction*

*Desserts*

Crème Brûlée & Fresh Berries

*or*

Rhubarb Crumble

*Crème Fraise, Exotic Fruit Coulis*

James Sakatos  
*Executive Chef*