

*Carlyle*  *Restaurant*

*Restaurant Week Summer 2009*

Three-course prix fixe ~ \$24.07

*Appetizer*

Fresh Bouquet of Hand Picked Lettuces

*Five Oil Dressing*

Vichyssoise

*Ribbons of Smoked Salmon and Crème Fraiche*

*Entrées*

Petite Seafood Salad

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

Petite Cobb Salad

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

Atlantic Red Snapper

*Salad of Heirloom Tomato, Cucumber, Red Onion, Kalamata Olives and Herbed Croutons*

Grilled Hanger Steak

*Roasted Summer Vegetables, Pommes Anna, Sauce Bercy*

*Desserts*

Crème Brulee

*or*

Cheese Cake

James Sakatos  
*Executive Chef*

Carlyle  Restaurant

*Restaurant Week Summer 2009*

Three-course prix fixe ~ \$35

*Appetizer*

Fresh Bouquet Lettuces & Herbs  
*Sherry Shallot Vinaigrette*

Chilled Tomatillo Soup  
*Marinated Seafood Salad*

*Entrées*

Pan Seared Diver Sea Scallops  
*Tomato fondue, Fava Beans, English Peas and Petite Herbs*

Filet of Beef Medallions  
*Summer Truffled Potato, Asparagus and Bordelaise Jus*

Pasta du Jour

*Desserts*

Carlyle Crème Brulee

or

Flourless Chocolate Cake & Summer Berries

James Sakatos  
*Executive Chef*