

John Jacob Astor IV's vision was to cultivate a sense of luxury and refinement so that guests would feel comfortable, as if they were in his private residence. In keeping with this spirit, The St. Regis' goal is to fulfill every desire.

# Astor Court

NEW YORK

Daniel De La Rosa  
Chef De Cuisine

## PRIX FIXE MENU 80.00

WINE PAIRING 60.00

*Enjoy a curated menu of this season's best ingredients, offering traditional favorites with a twist. This month Chef's menu features an exclusive variety of distinct flavors from local farms.*

### BURRATA SALAD

HUDSON VALLEY APPLES, SHAVED FENNEL, BABY ARUGULA, CIDER GASTRIQUE, MEYER LEMON VINAIGRETTE  
CHATEAU STE. MICHELLE, "EROICA", RIESLING

### LINE CAUGHT MARKET BASS

CHARRED BABY GEM LETTUCE, WHITE BEAN PUREE, GARLIC CAPER EMULSION  
DOMAINE SEGUINOT BORDET, CHABLIS PREMIER CRU

### CHOCOLATE & CARAMEL

MILK CHOCOLATE MOUSSE, SEA SALT, CARAMEL ICE CREAM  
1985 DOW'S PORT

## TO BEGIN

### DUCK PÂTÉ N 26.00

CHERRY, PICKLED MUSTARD SEEDS, PISTACHIO,  
GRILLED COUNTRY BREAD

### BLUE TUSCAN KALE CAESAR 24.00

WHOLE WHEAT CROUTONS, HOUSE CAESAR DRESSING

### KING COLE BAR CHOPPED SALAD VEG 24.00

ROASTED PEPPERS, AVOCADO, CHICKPEA, FETA CHEESE,  
GRAPES, RADICCHIO, FRISÉE AND ROMAINE LETTUCE,  
RED WINE VINAIGRETTE

SUPP.: CRABMEAT \$16.00, GRILLED SHRIMP \$16.00,

NEW YORK STRIP STEAK \$14.00, CHICKEN \$12.00

### FARRO GRAIN SALAD DF, V 26.00

POACHED GOLDEN RAISINS, WATERMELON RADISH,  
CANDIED PECANS, AUTUMN GREENS, CONFIT SHALLOT  
VINAIGRETTE

### BURRATA SALAD GF, VEG 24.00

HUDSON VALLEY APPLE, SHAVED FENNEL, BABY ARUGULA,  
CIDER GASTRIQUE, MEYER LEMON VINAIGRETTE

### TUNA TARTAR N, GF 28.00

ASIAN PEAR, YUZU AIOLI, SICILIAN PISTACHIOS

### ST. REGIS CLASSIC FRENCH ONION SOUP 18.00

GRUYÈRE CROUTON

### BUTTERNUT SQUASH VELOUTÉ 16.00

TOASTED PUMPKIN SEEDS, WOODLANDS MAPLE CRÈME FRAICHE

### SOUP DU JOUR 16.00

### EAST & WEST COAST OYSTERS

HALF DOZEN OR DOZEN SH, GF 28.00/45.00

RED WINE MIGNONETTE, HOUSE COCKTAIL SAUCE,  
HORSERADISH

### CAVIAR SERVICE MP

OSETRA 1.75OZ.

WITH TRADITIONAL ACCOUTREMENTS

## SIDES 15.00

SAUTÉED SPINACH WITH GARLIC, ASPARAGUS,  
HARICOTS VERTS, GLAZED BABY CARROTS,  
SEASONAL VEGETABLE MEDLEY,  
TRUFFLED POTATO GRATIN, JERSEY ROYAL POTATOES,  
MASHED POTATOES

### MENU LEGEND:

V: VEGAN      GF: GLUTEN FREE      VEG: VEGETARIAN  
P: PORK ITEM      DF: DAIRY FREE      SH: SHELLFISH  
SP: SPICY      N: CONTAINS NUTS

PLEASE NOTE THAT THERE IS A RISK OF CROSS CONTAMINATION.  
IF YOU HAVE A FOOD ALLERGY PLEASE INFORM YOUR SERVER.

## TO SAVOR

### ASTOR OMELET SH 125.00

SEVEN ORGANIC EGGS, JUMBO LUMP CRAB,  
POACHED MAINE LOBSTER, PACIFIC STURGEON CAVIAR

### 12oz DRY AGED STEAK FRITES GF 56.00

GOURMET SIR KENSINGTON MUSTARD, BÉARNAISE,  
GREEN PEPPERCORN SAUCE

### FILET MIGNON GF 55.00

MARBLE POTATOES, HARICOT VERTS, VINE TOMATO,  
HORSERADISH CREAM, RED WINE BEEF JUS

### CAPELLINI PASTA VEG 25.00

CHERRY TOMATOES, KALAMATA OLIVES, CAPERS,  
MELTED TOMATO, PARMESAN TUILLE

### SEARED DIVER SCALLOPS SH 49.00

YUKON GOLD POTATO GNOCCHI,  
ROASTED WILD MUSHROOMS, BLACK TRUFFLED  
CAULIFLOWER, TRUFFLE VINAIGRETTE

### WHOLE DOVER SOLE GRENOBLOISE 58.00

CAPERS, PARSLEY, LEMON, SOUR DOUGH CROUTONS,  
BROCCOLINI

### CHARGRILLED SALMON GF 40.00

CURRIED BELUGA LENTILS, ROASTED CARROTS,  
PARSLEY COULIS, SALMON ROE

### LINE CAUGHT MARKET BASS 46.00

CHARRED BABY GEM LETTUCE, WHITE BEAN PUREE,  
MEYER LEMON, GARLIC CAPER EMULSION

### APPLE CIDER GLAZED HERITAGE CHICKEN GF 38.00

MASHED ROOT VEGETABLES, GRILLED RAPINI, CHICKEN JUS

### SPECIAL OF THE DAY MP

DAILY CREATION FROM THE ST. REGIS CULINARY TEAM

### CHAMPAGNE RISOTTO GF

SAVOR OUR SIGNATURE CHAMPAGNE RISOTTO  
ACCENTED WITH MASCARPONE AND PARMESAN CHEESE  
HALF 20.00/FULL 36.00

### SUPPLEMENTS:

LOBSTER (MP)  
BLACK TRUFFLES (MP)

FOR A SPECIAL EXPERIENCE, SELECT YOUR  
FAVORITE CHAMPAGNE FOR OUR CHEF TO USE  
IN PREPARING YOUR RISOTTO

VEUVE CLICQUOT YELLOW LABEL 32.00

CHANDON "LIBRARY DOSAGE" 18.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR  
SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN  
MEDICAL CONDITIONS.

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE