

TO BEGIN

EAST AND WEST COAST OYSTERS

HALF DOZEN OR DOZEN ^{SH, GF} 28.00/45.00
Red Wine Mignonette, House Cocktail Sauce, Horseradish

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, New York Steak 14.00, Chicken 12.00

BLUE TUSCAN KALE CAESAR 24.00

Whole Wheat Croutons, House Made Caesar Dressing
Supp.: Grilled Shrimp 16.00, New York Steak 14.00, Chicken 12.00

DUCK PÂTÉ ^N 26.00

Cherry, Pistachio, Pickled Mustard Seeds, Grilled Country Bread

BURRATA SALAD ^{VEG} 24.00

Hudson Valley Apple, Shaved Fennel, Baby Arugula,
Cider Gastrique, Meyer Lemon Vinaigrette

TUNA TARTAR ^{N, GF, DF} 28.00

Asian Pear, Yuzu Aioli, Sicilian Pistachios

JUMBO LUMP CRAB CAKE SLIDERS ^{SH} 32.00

Brioche Bun, House Remoulade

ST. REGIS CLASSIC FRENCH ONION SOUP 18.00

Gruyère Crouton

BUTTERNUT SQUASH VELOUTÉ 16.00

Toasted Pumpkin Seeds, Woodlands Maple Crème Fraiche

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

Astor Court

NEW YORK

FALL 2017

FIFTH AVENUE LUNCH

SERVED FROM 12:00PM-3:00PM

SOUP DU JOUR

OR

FARRO GRAIN SALAD ^V

Poached Golden Raisins, Watermelon Radish,
Candied Pecans, Autumn Greens,
Confit Shallot Vinaigrette

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#### REUBEN SANDWICH ON RYE

Sauerkraut, Corned Beef, Swiss Cheese, Russian Dressing

OR

#### CAPELLINI PASTA <sup>VEG</sup>

Cherry Tomatoes, Kalamata Olives, Capers,  
Melted Tomatoes, Parmesan Tuille

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APPLE PANNA COTTA

Candied Pecan Crumble, Green Apple Gelée,
Calvados Ice Cream

OR

SEASONAL SELECTION OF ICE CREAMS & SORBETS

Fruit Coulis, Whipped Cream or Meringue

Two Courses 32.00

Three Courses 42.00

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.

Chef De Cuisine Daniel De La Rosa

TO SAVOR

CAPELLINI PASTA ^{VEG} 25.00

Cherry Tomatoes, Kalamata Olives, Capers,
Melted Tomatoes, Parmesan Tuille

FALAFEL WRAP ^{VEG, SP} 26.00

Hummus, Cucumber, Cilantro, Whole Wheat Wrap

CROQUE-MADAME 32.00

Rope Hung Smoked Salmon, Gruyère Cheese, Mornay Sauce,
Sunny Side Fried Egg

VADOUVAN CHICKEN SALAD SANDWICH 26.00

Curry, Mayonnaise, Yogurt, Dates, Light Sourdough

REUBEN SANDWICH ON RYE 28.00

Sauerkraut, Corned Beef, Swiss Cheese, Russian Dressing

NEW ENGLAND LOBSTER ROLL ^{SH, DF} 32.00

Maine Lobster, Herb Aioli, Brioche

SEARED DIVER SCALLOPS ^{SF} 49.00

Yukon Gold Potato Gnocchi, Roasted Wild Mushroom,
Black Truffled Cauliflower, Truffle Vinaigrette

CHARGRILLED SALMON 40.00

Curried Beluga Lentils, Roasted Carrots, Parsley Coulis, Salmon Roe

KING COLE PRIME BEEF BURGER 36.00

St. Regis Blend Prime Beef, Artisanal Brioche Roll

12OZ. DRY AGED STEAK FRITES ^{GF} 56.00

Sir Kensington Mustard, Béarnaise, Green Peppercorn Sauce

SPECIAL OF THE DAY ^{MP}

Daily Creation From The St. Regis Culinary Team

SIDES 15.00

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

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