Astor Court

NEW YORK

TO BEGIN

KING COLE BAR CHOPPED SALAD 24
Roasted Peppers, Avocado, Chickpea, Feta Cheese, Grapes, Radicchio, Frisée And Romaine Lettuce, Red Wine Vinaigrette
Supp.: Crabmeat 16, New York Steak 14, Chicken 12
VEUVE CLICQUOT YELLOW LABEL 32

HEIRLOOM TOMATO SALAD 24
Local Burrata Cheese, Petite Greens, Brioche Crumb, Basil Aioli, White Balsamic
SANFORD FLOR DE CAMPO, PINOT NOIR 21

FARRO GRAIN SALAD 28 DF, SH
Shaved Kohlrabi, Golden Raisins, Pomegranate Seeds, Toasted Walnuts, Mizuma Greens, Shallot Vinaigrette
TERRA D'ORO, PINOT GRIGIO 18

PRIME BEEF CARPACCIO PIZZETTA 32
Boursin Cheese, Pepperoncini, Arugula, Summer Truffles
EROICA, RIESLING 23

TUNA TARTAR 28 N
Asian Pear, Sicilian Pistachios
2010 LOUIS ROEDERER BRUT ROSE 46

ST. REGIS CLASSIC FRENCH ONION SOUP 18
Gruyère Crouton
DON MIGUEL GASCON COLOSSAL, RED BLEND 17

CHAMPAGNE RISOTTO
SAVOR OUR SIGNATURE CHAMPAGNE RISOTTO
Accented With Mascarpone and Parmesan Cheeses
HALF 20 / FULL 36

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
2009 LOUIS ROEDERER BRUT ROSÉ 46
MUMM, NAPA BRUT PRESTIGE 20

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

FIFTH AVENUE LUNCH
**items to change daily, sample menu shown below*

BABY TUSCAN KALE CAESAR
Whole Wheat Croutons, House Made Caesar Dressing
OR
CRISPY OLD CHATHAM GOAT CHEESE SALAD
Poached Baby Apple, Endive, Watercress, Cinnamon Vinaigrette

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PAPPARDELLE PASTA
Roasted Fall Mushroom, Black Truffle Butter, House Made Goat Cheese Ricotta
OR
FALAFEL WRAP VEG
Hummus, Cucumber, Cilantro, Whole Wheat Wrap

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RASPBERRY PAVLOVA
Crisp Meringue, Micro Basil, Raspberry Sorbet
OR
SEASONAL SELECTION OF ICE CREAMS & SORBETS
Fruit Coulis, Whipped Cream Or Meringue

Two Courses 32
Three Courses 42

SIDES

SAUTÉED SPINACH WITH GARLIC, ASPARAGUS, HARICOTS VERTS, GLAZED BABY CARROTS, SEASONAL VEGETABLE MEDLEY, TRUFFLED POTATO GRATIN, JERSEY MARBLE POTATOES, MASHED POTATOS 12

EXECUTIVE CHEF JAMES ORTIAGA

TO SAVOR

CAPELLINI PASTA 28 VEG
Cherry Tomatoes, Kalamata Olives, Capers, Parmesan Tuille
MUMM, NAPA BRUT PRESTIGE 20

CROQUE-MONSIEUR 28
Kessler Ripken Pork Loin , Gruyère Cheese, Mornay Sauce
Supp.: Fried Egg 4
CHATEAU LOUDENNE, MEDOC 25

ROASTED TURKEY BREAST ON CIABATTA 28
Pesto, Cranberry Mayo, Robiola Cheese
MEIOMI, CHARDONNAY, SONOMA COUNTY 18

REUBEN SANDWICH ON RYE 28
Sauerkraut, Corned Beef, Swiss Cheese, Russian Dressing
ALAMOS SELECTION, MALBEC 18

NEW ENGLAND LOBSTER ROLL 32 SH
Maine Lobster, Herb Aioli, Brioche
DOMAINE JEAN PAUL PICARD, SANCERRE 23

SEARED DIVER SCALLOPS 48
Spinach Stuffed Gnocchi, Truffled Corn Jus
DOMAINE SEGUINOT BORDET, CHABLIS PREMIER CRU 28

GRILLED WILD SALMON 40
Curried Beluga Lentils, Roasted Carrots, Parsley Coulis
MEIOMI, CHARDONNAY, SONOMA COUNTY 18

KING COLE PRIME BEEF BURGER 39
St. Regis Blend Prime Beef, Artisanal Brioche Roll
ST. REGIS, CABERNET SAUVIGNON, NAPA VALLEY 23

12oz DRY AGED STEAK FRITES 56
Gourmet Sir Kensington Mustard, Béarnaise, Green Peppercorn Sauce
CHÂTEAU, ST MICHELLE, CABERNET SAUVIGNON 19

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