

# Astor Court

NEW YORK

SUMMER 2017

## FIFTH AVENUE LUNCH

SERVED FROM 12:00PM-3:00PM

SOUP DU JOUR

OR

FARRO GRAIN SALAD v

Watermelon Radish, Apricots, Cherry Tomatoes,  
Mizuna Greens, Confit Shallot Vinaigrette

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REUBEN SANDWICH ON RYE

Sauerkraut, Corned Beef, Swiss Cheese, Russian Dressing

OR

CAPELLINI PASTA VEG

Cherry Tomatoes, Kalamata Olives, Capers,  
Parmesan Tuille

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STRAWBERRY PANNA COTTA

Pistachio Crumble, Crisp Meringue, Gelee, Pistachio

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

EXECUTIVE CHEF JAMES ORTIAGA

## 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

### COUNTRY PORK PÂTÉ P 23.00

Grilled Baguette, Seasonal Jam, House Pickles

### BURRATA SALAD VEG 24.00

Black Mission Figs, Candied Pecans, Young Arugula, White Balsamic

### TUNA TARTAR N, GF, DF 28.00

Asian Pear, Yuzu, Sicilian Pistachios

### ST. REGIS CLASSIC FRENCH ONION SOUP 18.00

Gruyère Crouton

### CHAMPAGNE RISOTTO GF

#### SAVOR OUR SIGNATURE CHAMPAGNE RISOTTO

Accented With Mascarpone and Parmesan Cheeses

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

2009 LOUIS ROEDERER BRUT ROSÉ 46.00

MUMM, NAPA BRUT PRESTIGE 20.00

## TO SAVOR

### CAPELLINI PASTA VEG 28.00

Cherry Tomatoes, Kalamata Olives, Capers, Parmesan Tuille

### FALAFEL WRAP VEG, SP 26.00

Hummus, Cucumber, Cilantro, Whole Wheat Wrap

### CROQUE-MONSIEUR P 28.00

Kessler Ripken Pork Loin, Gruyère Cheese, Mornay Sauce  
Supp.: Fried Egg 4.00

### VADOUVAN CHICKEN SALAD SANDWICH 28.00

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

### GRILLED SALMON 40.00

Curried Beluga Lentils, Roasted Carrots, Parsley Coulis

### KING COLE PRIME BEEF BURGER 36.00

St. Regis Blend Prime Beef, Artisanal Brioche Roll

### 12OZ. DRY AGED STEAK FRITES GF 56.00

Gourmet Sir Kensington Mustard, Béarnaise,  
Green Peppercorn Sauce

### 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.