

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

JAMES ORTIAGA

EXECUTIVE CHEF

PRIX FIXE MENU 80

WINE PAIRING 60

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

BURRATA SALAD

POACHED COMICE PEARS, CANDIED PECANS, YOUNG ARUGULA, WHITE BALSAMIC
EROICA, REISLING

LINE CAUGHT MARKET BASS

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

CHOCOLATE & CARAMEL

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

TO BEGIN

COUNTRY PORK PÂTÉ P 23

GRILLED BAGUETTE, SEASONAL JAM, HOUSE PICKLES

BLUE TUSCAN KALE CAESAR 24

WHOLE WHEAT CROUTONS, HOUSE CAESAR DRESSING

KING COLE BAR CHOPPED SALAD VEG 24

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

SUPP.: CRABMEAT 16, GRILLED SHRIMP 16,

NEW YORK STRIP STEAK 14, CHICKEN 12

FARRO GRAIN SALAD DF, V 28

WATERMELON RADISH, APRICOTS, CHERRY TOMATOES,
MIZUNA GREENS, CONFIT SHALLOT VINAIGRETTE

BURRATA SALAD GF, VEG 24

POACHED COMICE PEARS, CANDIED PECANS,
YOUNG ARUGULA, WHITE BALSAMIC

TUNA TARTAR N, GF 28

ASIAN PEAR, YUZU, SICILIAN PISTACHIOS

ST. REGIS CLASSIC FRENCH ONION SOUP 18

GRUYÈRE CROUTON

SOUP DU JOUR 16

EAST & WEST COAST OYSTERS

HALF DOZEN OR DOZEN SH, GF 28 / 45

RED WINE MIGNONETTE,

HOUSE COCKTAIL SAUCE, HORSERADISH

CAVIAR SERVICE MP

OSETRA 1.75 OZ

WITH TRADITIONAL ACCOUTREMENTS

TO SAVOR

TITANIC OMELET SH 125

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

12oz DRY AGED STEAK FRITES GF 56

GOURMET SIR KENSINGTON MUSTARD,
BÉARNAISE, GREEN PEPPERCORN SAUCE

FILET MIGNON GF 55

MARBLE POTATOES, HARICOT VERTS, VINE TOMATO, HORSE-
RADISH CREMA, RED WINE BEEF JUS

CAPELLINI PASTA VEG HALF 18 / FULL 32

CHERRY TOMATOES, KALAMATA OLIVES,
CAPERS, PARMESAN TUILLE

SEARED DIVER SCALLOPS SH 49

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

WHOLE DOVER SOLE GRENOBLOISE 58

CAPERS, PARSLEY, LEMON,
SOUR DOUGH CROUTONS, BROCCOLINI

CHARGRILLED SALMON GF 40

CURRIED BELUGA LENTILS, ROASTED CARROTS,
PARSLEY COULIS

LINE CAUGHT MARKET BASS 46

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

ROASTED HERITAGE CHICKEN GF 38

MASHED RUSTIC ROOT VEGETABLES, GRILLED RAPINI,
CHICKEN JUS

SIDES 15.

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

CHAMPAGNE RISOTTO GF

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

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.

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