

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 80.00

WINE PAIRING 60.00

*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

BLACK MISSION FIGS, 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 23.00  
GRILLED BAGUETTE, SEASONAL JAM, HOUSE PICKLES

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 28.00  
WATERMELON RADISH, APRICOTS, CHERRY TOMATOES,  
MIZUNA GREENS, CONFIT SHALLOT VINAIGRETTE

BURRATA SALAD GF, VEG 24.00  
BLACK MISSION FIGS, CANDIED PECANS,  
YOUNG ARUGULA, WHITE BALSAMIC

TUNA TARTAR N, GF 28.00  
ASIAN PEAR, YUZU, SICILIAN PISTACHIOS

ST. REGIS CLASSIC FRENCH ONION SOUP 18.00  
GRUYÈRE CROUTON

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

## TO SAVOR

TITANIC 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 CREMA, RED WINE BEEF JUS

CAPELLINI PASTA VEG HALF 18.00/FULL 32.00  
CHERRY TOMATOES, KALAMATA OLIVES, CAPERS,  
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

LINE CAUGHT MARKET BASS 46.00  
CHARRED BABY GEM LETTUCE, WHITE BEAN PUREE,  
MEYER LEMON, SPRING GARLIC CAPER EMULSION

ROASTED HERITAGE CHICKEN GF 38.00  
MASHED RUSTIC ROOT VEGETABLES, GRILLED RAPINI,  
CHICKEN JUS

## 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

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