

The Carlton
Palm Court Restaurant & Wine Cellar
Easter Sunday 2018

Appetizer

Jumbo Crab Meat, Shrimp & Avocado Tower

Served with a Tomato & Cucumber Citrus Glaze

Smoked Salmon Bouquet

Over a Potato Pancake with a Lemon Beurre Blanc & Caviar Garnish

Veal Agnolotti

Homemade Veal Agnolotti with a Sage Butter Sauce

****Palm Court Seafood Plate***

L.I. Lobster, Shrimp, Alaskan King Crab, Champagne Seafood Salad, Oysters & Clams

**Additional Charge \$125.00 per table*

Salad

Spring Salad

California Greens with Avocado, Gorgonzola, Cherry Tomatoes, Cucumbers, Candy Walnuts, Pignoli Nuts & Sherry Shallot Vinaigrette

Chilled Burgundy Pear Salad

Burgundy Poach Pears, Raspberries, Parmesan Shaves & Walnuts over Mescaline with Raspberry Vinaigrette

Entrees

Colorado Lamb Osso Bucco

Braised Lamb Shank over Tomato Orzo

Amish Free Range Chicken

Roasted Organic Chicken Accompanied by Apples & Brandy Sauce

served with a Risotto Cake and String Beans

Filet Mignon

Grilled Filet Mignon Complimented by a Vidalia Onion Sauce

served with Casablanca Mashed Potatoes and Tied Vegetables

Grilled Bronzini

Grilled Bronzini over Asparagus and Polenta Rings in an Herb Olive Oil Sauce

Wild Mushroom Risotto

Shiitake, Oyster, Chanterelle and Brown & White Mushrooms

Afterthoughts

"Chef's Choice" Dessert Tasting Plate

Coffee & Tea

\$65.00 per person, \$30.00 per child (ages 3-10)

(tax & gratuity not included)

Reservations Suggested (516) 542-0700 ext.1