

The Carlton

Palm Court Restaurant & Wine Cellar

Mother's Day

May 12th, 2019

Appetizer

Jumbo Shrimp Cocktail

With a Classic Cocktail Sauce

or

Veal Agnolotti

Braised Veal Ossobuco Wrapped in Homemade Pasta with a Tomato Ossobucco Sauce

or

Beets & Goat Cheese Tower

Roasted Beets and Goat Cheese with Citrus Sauce & Micro Greens

**** Palm Court Seafood Plate ****

Long Island Lobster, Champagne Seafood Salad, Oysters, Clams & Alaskan King Crab Legs

**** Additional Charge \$ 125.00 per Table ****

Salad

BLT Salad

Iceberg Lettuce, Tomato and Gorgonzola Cheese with Apple Smoked Bacon and Blue Cheese Dressing

or

Burgundy Pear Salad

Pears Poached in Burgundy, Chilled and Served with Candied Walnuts, Berries & Provolone

Entrees

South African Lobster Tail and Petite Filet Mignon with Portobello Sauce

Served with Mashed Potatoes and Tied Spring Vegetables

or

Black Sea Bass

Grilled Black Sea Bass with a Bay Scallops, Peruvian Yellow Pepper Sauce & Mashed Potatoes

or

Roasted Amish-Raised Free Range Chicken

Served with Porcini Mushroom Sauce, Polenta Fries & Tied Haricot Vert

or

Eggplant Parmesan

Pan Roasted Eggplant with Ricotta, Parmesan and Filetto Di Pomodoro

Afterthoughts

Pastry Chef's Dessert Tasting Plate

Coffee & Tea

\$70.00 per person plus tax & gratuity

Reservations Suggested (516) 542-0700 ext.1