

LUNCH 25 AT CHARLIE PALMER'S METRAZUR

\$25 for any of the following combinations

(no substitution)

Small Plate + Entree or Entree + Dessert
or
Entree or Salad/Sandwich + Glass of Wine
or
2 Small Plates + 1 Dessert or \$25 Daily Entree

Chilled Small Plates

Hudson Valley Field Greens 10
raw vegetable shavings, local grains, creamy Dijon vinaigrette
Roasted Beets from "The Farm" 12
Vermont goat cheese, roasted walnuts, sherry vinaigrette
Romaine Hearts 10
eggless caesar dressing, ficelle croutons, parmesan
Hand Cut Ahi Tuna Tartare 15
caper berries, avocado, pecorino sotto vino, taro crisp
Seafood "on the half shell" 12
market oysters, L.I clams, traditional cocktail sauce, fall fruit mignonette

Warm Small Plates

Butternut Squash Bisque 9
caramelized squash succotash, applewood smoked bacon, pumpkin seed oil
Sea Scallops 14
coriander crust, black fennel purée, spiced olive & tomato, lemon vinaigrette
Tarte Flambée 12
Ewe's Blue, caramelized onions, roasted pears, bitter greens, port wine syrup
Shitake "Pierogi" 12
riesling steamed cabbage, fall apple chutney, vidalia onion schmaltz
Risotto (available as entree) 12/ 18
puttanesca spiced, drunken pecorino

Salads & Sandwiches

Grilled East Coast Calamari Salad 16
sea scallops, shrimp, warm Cannellini beans, preserved lemon chimichurri
Black Diamond San Daniele Salad 16
frisee, shaved fennel, pears & parmesan
Grilled Swordfish Club 19
focaccia toast, tomatoes, avocado, warm bacon vinaigrette, smoked chili aioli
10 Ingredient Chopped Salad 17
tender grilled chicken breast, citrus or "Maytag" blue dressing
Certified Angus 80/20 Burger 15
parmesan soft roll, "Keller's" aged cheddar, bread & butter pickles, hand cut fries

Entrees

Smoky Scottish Salmon 23
sweet soy lacquered, edamame puree, corn & mushroom hash, pea leaves
Steamed Bronzini Filet 21
citrus orzo, yellow pepper soffrito, crisp shallots, cilantro
"Ten Hour" Veal Parpadelle 21
caramelized porcini, fava beans, parmesan foam
Pork Tenderloin 22
saltimbocca spice, sweet corn pudding, snow peas, adobo sauce
Natural Chicken 20
oyster mushroom, soft potato gnocchi, broccoli rabe, truffle parmesan broth
Simply Grilled Beef Paillard 21
served with chef's daily preparation

\$25 Daily Specials

Monday

Maine Lobster
spaghetti nero di sepia,
melted tomato fondue, hot
chillies

Tuesday

**Charred Angus
Sirloin Steak**
rosemary fries, pulled
haricot vert, black truffle
hollandaise

Wednesday

Pork Chop
soft banana grits, garlic
rubbed broccoli rabe,
natural jus

Thursday

Charred Lamb T-Bone
"harissa" crust, apricot
almond couscous,
caramelized fennel

Friday

Market Fish
served with seasonal
preparations

Sides \$8.00

haricots verts & almonds,
garlic rubbed spinach,
banana grits, sauteed
broccoli rabe, corn pudding,
crisp Idaho fries,
citrus orzo

“ISC” PRIX-FIXE MENU

Menu includes one bottle of ISC wine for every two guests

\$44 per person

Starts

Romaine Hearts 10

eggless caesar dressing, ficelle croutons, parmesan

Hudson Valley Field Greens 10

raw vegetable shavings, local grains, creamy Dijon vinaigrette

Butternut Squash Bisque 9

caramelized squash succotash, applewood smoked bacon, pumpkin seed oil

Roasted Beets from "The Farm" 12

Vermont goat cheese, roasted walnuts, sherry vinaigrette

Tarte Flambée 12

Ewe's Blue, caramelized onions, roasted pears, bitter greens, port wine syrup

Hand Cut Ahi Tuna Tartare 15

caper berries, avocado, pecorino sotto vino, taro crisp

Shitake "Pierogi" 12

riesling steamed cabbage, fall apple chutney, vidalia onion schmaltz

Seafood "on the half shell" 12

market oysters, L.I clams, traditional cocktail sauce, fall fruit mignonette

Mains

Smoky Scottish Salmon 23

sweet soy lacquered, edamame puree, corn & mushroom hash, pea leaves

Steamed Bronzini Filet 21

citrus orzo, yellow pepper soffrito, crisp shallots, cilantro

Natural Chicken 20

oyster mushroom, soft potato gnocchi, broccoli rabe, truffle parmesan broth

Risotto 18 (*additional \$4 with wood oven roasted prawns*)

puttanesca spiced, drunken pecorino

Pappardelle 21

"ten hour veal" pappardelle, caramelized porcini, fava beans, parmesan foam, veal crackling

Pork Tenderloin 22

saltimbocca spice, sweet corn pudding, snow peas, adobo sauce

Charred Angus Sirloin Steak 26

rosemary fries, pulled haricot vert, black truffle hollandaise

Lamb Shank 26

creamy saffron risotto, pressed olives, melted tomato, frizzled onions and red wine reduction

Sides Additional \$8

haricots vert & almonds
garlic rubbed spinach
banana grits
sauteed broccoli rabe
corn pudding
crisp Idaho fries
citrus orzo

Desserts (\$ 9 a la carte)

Sicilian Pistachio "Semifreddo"

preserved cherries, bittersweet chocolate sponge, Kirschwasser sabayon

Warm Chocolate Chip & Banana Financiere

banana caramel, coriander gelato

Coconut Panna Cotta

tropical fruit compote, chocolate nip crisp, mint essence

Crème Brulee

Tahitian vanilla, Turkish apricot, almond biscotti

Chocolate "Duo"

milk chocolate and peanut crunch pave, white chocolate ice cream,
black currant chutney

Ice Cream or Sorbet

Assortment of Cookies

Cheese (a la carte)

selection of american artisan cheese, toasted cranberry-pecan bread 14

INTERNATIONAL SOMMELIER CONSPIRACY "ISC"

available exclusively to Charlie Palmer restaurant, ISC is a collaboration label with sonoma winemakers, Charlie Palmer and our sommeliers.

ISC PINOT NOIR, Arroyo Grande Valley 2007

ISC CABERNET, Sonoma 2006

ISC CHARDONNAY, Sonoma 2007

ISC UNOAKED CHARDONNAY, Arroyo Grande Valley, CA 2007

Beer List

(Wine Substitution)

Budweiser, Bud light, Heineken, Heineken Light,
Amstel Light, Corona, Brooklyn Lager, Sam Adams,
Anchor Steam, Stella Artois