





TONIGHT'S SPECIAL À LA CARTE APPETIZERS

CHILLED BORSCHT 9

BEEF BARLEY SOUP 9

COUNTRY SALAD 13

poached duck egg, fava beans,
frisée and French *mâche* salad,
honey-mustard vinaigrette

WATERMELON AND ARUGULA SALAD 13

air dried prosciutto and balsamic vinaigrette

TONIGHT'S SPECIAL À LA CARTE ENTRÉES

PAN-ROASTED RED SNAPPER 'BARIGOULE' 32

braised artichokes and aromatic vegetables

SEARED DIVER SEA SCALLOPS 32

choucroute, juniper sauce

SOFTSHELL CRABS 36

spinach, matchstick potatoes,
sweet and sour *beurre blanc*

ROASTED VEAL CHOP 39

wild chanterelle mushrooms,
Parmesan whipped potatoes,
charred corn succotash

FIRST COURSE

ASPARAGUS 12

Hollandaise or vinaigrette

BABY SPINACH SALAD 12

Pecorino Romano cheese,
warm bacon vinaigrette

CHICKEN LIVER AND TRUFFLE

MOUSSE 10

roasted baby asparagus

HALF DOZEN OYSTERS 17

Wild Battle Point

SALMON FIVE WAYS

19 FOR ONE 36 FOR TWO

smoked, marinated, poached,
rillettes and tartare

ESCARGOTS 12

large Burgundian snails poached in a
garlic and herb butter

LOBSTER AND CRAYFISH

SAUTÉ 15

anise-scented lobster cream sauce,
julienne of vegetables

SALAD OF MIXED BABY

GREENS 12

roasted shallot vinaigrette

WARM GOAT CHEESE SALAD 15

roasted Bartlett pear, malt vinaigrette

LOBSTER SALAD 16

poached Maine lobster,
mango vinaigrette, pea shoots,
frizzled shallots

CRAB CAKE 16

jumbo lump crab meat, sea scallops,
curried apple relish

HOUSE-MADE CHARCUTERIE

PLATE 12

country pâté and duck *rillettes*

STEAK TARTARE 13

fresh chopped sirloin mixed with
traditional ingredients

TORCHON OF SALT-CURED

FOIE GRAS IN BRIOCHE 19

verjus-poached currants,
black pepper caramel sauce

SECOND COURSE

DOVER SOLE 47
pommes dauphine, white and green
asparagus, à la meunière

SEARED YELLOWFIN TUNA 33
housemade black and white noodles,
watercress sauce

PAN-ROASTED STURGEON 34
salsify purée, caviar sauce

SKATE WING GRENOBLOISE 29
mixed root vegetables,
lemon and caper sauce

ROASTED DUCKLING 34
fresh dark Bing cherries,
wild rice and *haricots verts*

**HERB-ROASTED GRAINFED
CHICKEN 26**
roasted beet relish,
smashed Yukon gold potatoes

SIDE DISHES 8

whipped potatoes
spaetzle
haricots verts
sautéed or creamed spinach
sweet potato purée

POT AU FEU 29
marrow bone and traditional
accompaniments

**IRON SKILLET-SEARED
RIBEYE STEAK 37**
creamed spinach, roast garlic potato
gratin, *sauce béarnaise*

ROASTED VEAL CHOP 39
wild chanterelle mushrooms,
Parmesan whipped potatoes,
charred corn succotash

CARAMELIZED RACK OF LAMB 37
honey-herb glazed, vegetable ragoût,
white bean sauce, natural lamb jus

**DARK BEER BRAISED
SHORT RIB OF BEEF 32**
wild mushroom and
blue cheese hominy grits

ROASTED PORK TENDERLOIN 29
Savoy cabbage, *spaetzle*,
whole grain mustard sauce



TONIGHT'S PRE-THEATER/PRIX FIXE MENU – 45.00

a choice of:

**CHILLED BORSCHT,
BEEF BARLEY,
MIXED GREEN SALAD or COUNTRY PÂTÉ**

a choice of:

**WILD STRIPED BASS
shellfish broth, Manilla clams, mussels and prosciutto**

or

**ROASTED PORK TENDERLOIN
Savoy cabbage, spaetzle, whole grain mustard sauce**

a choice of:

**CHOCOLATE MOUSSE,
ICE CREAMS, SORBETS,
or APPLE STRUDEL**

PRE-THEATER:

The Café des Artistes is open at 5 p.m. every evening, giving you ample time to have dinner and make a 7 p.m. curtain. We can even pack up your dessert for you so you can enjoy it at home after the show!

Please ask your server about buying autographed copies of some of our award-winning books:

Café des Artistes: An Insider's Look at the Famed Restaurant and its Cuisine by Fred Ferretti (\$27.95)

For the Love of Food: Recipes and Stories from the Chefs of the IACP - a unique collection of favorite foods and memories from thirty-four well-known contributors, including Lidia Bastianich, Rick Bayless, Todd English, Charlie Trotter – and Café des Artistes' own Managing Director Jenifer Lang. (\$26.95)



One West 67th Street
New York, New York 10023
(212) 877-3500
www.cafenyc.com