

## The View New York Tasting Menu

offering the best local ingredients from New York State

### PEAR AND BEET SALAD

poached pear, roasted beets, Shropshire blue cheese

Anthony Road, Semi-Dry Riesling, Finger Lakes, NY

### SEARED FOIE GRAS

grape compote, toasted brioche, mache salad

Heron Hill, 25th Vintage, Dry Riesling, Finger Lakes, NY

### SEARED SEA SCALLOPS

roasted cauliflower risotto, truffle vinaigrette

Corey Creek, Reserve, Chardonnay, Long Island, NY

### FILET MIGNON

potato puree, bordelaise sauce

Pindar, Reserve, Merlot, Long Island, NY

### WARM APPLE TART

apple fritter, vanilla bean ice cream

Standing Stone, Vidal, Ice Wine, Finger Lakes, NY

100.00 prix-fixe

125.00 prix-fixe paired with wines

The New York Tasting Menu requires  
the participation of the entire table.

An 18% service charge will be added to parties of six or more.  
This applies to all menus.



1535 BROADWAY  
NEW YORK, NY 10036  
212.704.8900

## The View Pre-Theater Menu

### APPETIZERS

#### POTATO LEEK SOUP

crabmeat, fine herbs

#### SHRIMP COCKTAIL

fennel and arugula salad, cocktail sauce

#### CAESAR SALAD

parmesan crisp, brioche croutons,  
romaine lettuce

### ENTRÉES

#### ROASTED BASS

cous cous, kalamata olives, saffron wine sauce

#### FILET MIGNON

potato puree, spinach pesto, bordelaise sauce

#### PORK CHOP

mashed sweet potato, brussel sprouts,  
spiced apple glaze

#### SAUTEED CHICKEN BREAST

almond basmati pilaf, green beans, poultry jus

The Pre -Theater Menu is served until 6:30pm.

**64.95 prix-fixe**



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## APPETIZERS

### SHRIMP COCKTAIL

fennel and arugula salad, cocktail sauce

### BUTTERNUT SQUASH RAVIOLI

baby spinach, crisp pancetta, parmesan sage cream

### CRAB CAKE

NY state apple slaw, old bay aioli  
\$10 supplement

### SEARED FOIE GRAS

grape compote, toasted brioche, mache salad  
\$11 supplement

### CAESAR SALAD

parmesan crisp, brioche croutons, romaine lettuce

### POTATO LEEK SOUP

crab meat, fine herbs

### PEAR AND BEET SALAD

poached pear, roasted beets, walnuts, Shopshire blue cheese

## ENTRÉES

### SEARED SEA SCALLOPS

roasted cauliflower risotto, truffle vinaigrette

### NEW YORK STRIP

roasted asparagus, red wine sauce

### ROASTED BASS

cous cous, kalamata olives, saffron wine sauce

### FILET MIGNON

potato puree, spinach pesto, bordelaise sauce

### SHRIMP

strozzapretti pasta, broccolini, tomato cream sauce

### ROASTED LAMB RACK

merguez sausage ragout, thyme lamb jus

### SAUTEED CHICKEN BREAST

almond basmati pilaf, green beans, poultry jus

### DUCK BREAST

crispy duck breast, sweet potato gnocchi, fava beans

### PORK CHOP

mashed sweet potato, brussel sprouts, spiced apple glaze

## ADDITIONAL SELECTIONS

### LOBSTER

add a deshelled lobster tail to any entree  
\$35 supplement

### AMERICAN STURGEON CAVIAR

capers, chives, red onion, sour cream, egg and  
toasted brioche. Served with a split of champagne  
\$125 supplement

## SIDES \$9 supplement

**MINI BAKED POTATO** sour cream, chives

**ALMOND BASMATI PILAF** raisins, scallions

**MASHED POTATO** roasted garlic, chives

**FRESH GREEN BEANS** herbed butter

**LOCAL BRUSSELS SPROUTS** bacon lardons

**SWEET POTATO GNOCCHI** fava beans, cured duck

**SAUTÉED WILD MUSHROOMS** fresh herbs

74.95 prix-fixe

RON CAMILLO, CHEF DE CUISINE

## **The View Dessert Menu**

### **VANILLA SALTED CARAMEL MILK CHOCOLATE SLICE**

black currant sorbet

### **CLASSIC CRÈME BRULEE AND SPICY GINGERBREAD**

butter pecan ice cream

### **NEW YORK'S FINEST HOMEMADE CHEESECAKE**

strawberries, pineapple, and almond macaroon

### **WARM APPLE TART AND APPLE FRITTER**

vanilla bean ice cream

### **CHOCOLATE ORANGE MOUSSE SQUARE**

mint oil, apricot compote

### **VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM PLATE**

### **STEVE EVETTS**

executive pastry chef



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## The View Childrens Menu

### ENTRÉE

#### MINI BURGERS

tater tots, lettuce, pickle, tomato

#### CHICKEN BREAST

mashed Potatoes, green beans

#### MACARONI AND CHEESE

baked cheese crust

#### MINI CHEESE PIZZA

choice of additional toppings:

pepperoni

mushrooms

peppers

**\$24.95 per person**

For children 12 years old and under