



THE GARDEN CITY HOTEL

CHRISTMAS EVE & DAY A LA CARTE MENU

STARTERS

BREAD SERVICE | 9

GRUYÈRE, WATER BREAD, OLIVE TAPENADE

LOBSTER & PUMPKIN BISQUE | 28 GF CHIVE OIL

DIVER SCALLOPS | 34 GF PUFFED RICE GREMOLATA & LEMON CORN VELOUTÉ

TUNA TARTARE | 33 GF, DF PICKLED GINGER & ONIONS, AVOCADOES, SCALLIONS, CHIVES & YUZU EMULSION

OYSTERS ROCKEFELLER 2.0 | 36 JONAH CRAB, SHRIMP BISQUE, HERBED BREADCRUMBS & PARMIGIANO REGGIANO

BURRATA | 27 GF GRILLED FUYŪ PERSIMMONS & FRESH CHERVIL

BURKE'S CANDIED CLOTHESLINE BACON | 28 GF, DF MAPLE BLACK PEPPER GLAZE & PICKLES TO SHARE

MILLIONAIRE'S CONE | 36 BLACK SESAME COATED MINI WAFFLE CONES, AMERICAN STURGEON CAVIAR, BUTTERNUT SQUASH PURÉE, HORSERADISH CREAM

ENTRÉES

SMASH BURGER | 36 WAGYU BURGER, CARAMELIZED ONIONS, CRISPY BACON, TRUFFLE CHEESE, FRENCH FRIES

FAROE ISLAND MISO SALMON | 48 GF BOK CHOY, SHIITAKE MUSHROOMS, CHAMPAGNE BUTTER SAUCE

MEDITERRANEAN BRANZINO | 48 GF BUTTER BEANS, LACINATO KALE, ROASTED YELLOW TOMATO SAUCE

WAGYU SHORT RIBS | 58 GF CREAMY HERB POLENTA, GREMOLATA DUST

CORNISH HEN | 54 GF, DF 1.5 LB ROASTED CORNISH HEN, MUSHROOM RICE PILAF, BROCCOLINI, AU JUS

WILD BLACK SEA BASS | 52 GF PARSNIP PURÉE, BLOOMSDALE SPINACH, VANILLA SAUCE

TONNARELLI ALL'ARAGOSTA | 64 LOBSTER BISQUE, PECORINO

5 OZ A5 JAPANESE WAGYU | 62 POTATO PAVÉ, BORDELAISE SAUCE

GF - GLUTEN FREE, DF - DAIRY FREE



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USDA PRIME SALT BRICK BEEF
GF

OUR STEAKS ARE AGED USING CHEF DAVID
BURKE'S PATENTED 45-DAY DRY AGING
PROCESS WITH HIMALAYAN PINK SALT.

24 OZ BONE-IN RIBEYE | 86
20 OZ BONE-IN NY STRIP | 82
12 OZ FILET MIGNON | 78
40 OZ PORTERHOUSE FOR TWO | 165
40 OZ TOMAHAWK | 170
ADD 6-7 OZ BROILED LOBSTER TAIL | 34

WESTHOLME'S WAGYU
GF

ORIGINATED FROM NORTHERN AUSTRALIA,
WESTHOLME'S WAGYU PRODUCES A
SIGNATURE FLAVOR DERIVED FROM THEIR
NATURE-LEAD APPROACH.

PREFERRED TEMPERATURE: MEDIUM

10 OZ COULOTTE | 58
10 OZ BAVETTE | 56
8 OZ CENTER CUT | 69

ADD-ONS

STIR FRIED BOK CHOY | 15 GF
GRILLED ASPARAGUS | 15 GF
SAUTÉED BABY SPINACH | 15 GF, DF
CREAMED SPINACH | 15 GF
WILD MUSHROOMS | 15 GF
BRUSSEL SPROUTS | 15 GF
HIPSTER FRIES | 15
MASHED POTATOES | 15 GF
MACARONI & CHEESE | 15
LOBSTER MACARONI & CHEESE | 34

DESSERT

GIANDUJA CHOCOLATE CAKE | 22
(CONTAINS NUTS)
HAZELNUT MOUSSE, FEUILLETINE, BANANA
ICE CREAM, HAZELNUT CRUMBLES

ALL SPRUCED UP | 21
CHESTNUT & VANILLA MOUSSE, CHOCOLATE
CRUMBLES, CRANBERRY FLUID GEL

THE GIFT | 23
CHOCOLATE MOUSSE, CARAMEL CREAM,
GINGERBREAD CRUMBLES, EGGNOG SAUCE

VEGAN & VEGETARIAN
OFFERINGS

PUMPKIN SOUP | 24 GF, DF
LEMON OIL

WILD MUSHROOM RISOTTO | 32 GF, DF

CAULIFLOWER AL BASILICO | 34 GF, DF
KAFFIR LIME COCONUT SAUCE & RICE PILAF

VEGAN CHOCOLATE GANACHE CAKE | 19 DF
RASPBERRY SAUCE & FRESH RASPBERRIES

GF - GLUTEN FREE, DF - DAIRY FREE