

WINTER SUITE CULINARY OFFERINGS

BREAKFAST

Mimosa Bar | three fresh juices
(Veuve Clicquot Yellow Label)

DINNER

APPETIZER

choice of one

SCALLOP CEVICHE

pickled radish | frisee | herb chili oil | daikon cress
French 37 ½ (Veuve Rose)

CANDY STRIPED BEET

burrata | watermelon radish | heirloom tomato | micro arugula
Champagne Cocktail (Veuve Yellow Label)

ENTRÉE

choice of one

SALMON FILET

black beluga lentil | vegetables | champagne beurre blanc | candied lemon
(Veuve Clicquot Yellow Label)

BEEF TENDERLOIN

pink peppercorn demi | sautéed kale | rosemary braised sunchokes
(Veuve Clicquot Rose)

GARGANELLI

mushroom | creamy pesto
(Veuve Clicquot Yellow Label)

DESSERT

CHOCOLATE DESSERT

Black Velvet (Veuve Yellow Label)

\$200 per person || Must be ordered 72 hours in advance
(email: conradsofnewyork@conradhotels.com to order)