

SERVED DAILY 6:00 A.M. - 12:00 NOON

CONTINENTAL BREAKFAST

34.

FRESHLY PRESSED VALENCIA ORANGE JUICE,
INDIAN RIVER GRAPEFRUIT JUICE OR CALIFORNIA TOMATO JUICE

ASSORTED PASTRY BASKET

FRESH BUTTER CROISSANT, MUFFIN, PAIN AU CHOCOLAT AND DANISH PASTRY

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE
ST. REGIS BLEND COFFEE OR CHOICE OF TEALEAVES FINE TEAS

AMERICAN BREAKFAST

40.

FRESHLY PRESSED VALENCIA ORANGE JUICE,
INDIAN RIVER GRAPEFRUIT JUICE OR CALIFORNIA TOMATO JUICE

TWO ORGANIC FARM FRESH EGGS
BREAKFAST POTATOES, CHOICE OF HAM, BACON OR SAUSAGE
AND AN ASSORTED PASTRY BASKET

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE
ST. REGIS BLEND COFFEE OR CHOICE OF TEALEAVES FINE TEAS

MANHATTAN BREAKFAST

43.

FRESHLY PRESSED VALENCIA ORANGE JUICE,
INDIAN RIVER GRAPEFRUIT JUICE OR CALIFORNIA TOMATO JUICE

SCRAMBLED EGGS WITH SMOKED SALMON
BREAKFAST POTATOES, BIALYS, SCALLION AND PLAIN CREAM CHEESE

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE
ST. REGIS BLEND COFFEE OR CHOICE OF TEALEAVES FINE TEAS

THE 5TH AVENUE

65.

FRESHLY PRESSED VALENCIA ORANGE JUICE,
INDIAN RIVER GRAPEFRUIT JUICE OR CALIFORNIA TOMATO JUICE

ASSORTED PASTRY BASKET

FRESH BUTTER CROISSANT, MUFFIN, PAIN AU CHOCOLAT AND DANISH PASTRY

SOFT SCRAMBLED EGGS WITH AMERICAN STURGEON CAVIAR,
BREAKFAST POTATOES, ASPARAGUS, AND TOASTED BRIOCHE

SELECTION OF THE FRESHEST BERRIES OF THE SEASON

FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE
ST. REGIS BLEND COFFEE OR CHOICE OF TEALEAVES FINE TEAS

SPA BREAKFAST	40.
SEASONAL FRUIT PLATE	
EGG WHITE OMELETTE TOFU, BABY SPINACH, SLICED TOMATOES	
BASKET OF 7-GRAIN TOAST	
FRENCH PRESS REGULAR OR DECAFFEINATED COFFEE ST. REGIS BLEND COFFEE OR CHOICE OF TEALEAVES FINE TEAS	
CEREALS	
ALL BREAKFAST CEREALS ARE SERVED WITH CHOICE OF SKIM, LOW-FAT, WHOLE, ORGANIC FARM FRESH OR SOY MILK	
CREAM OF WHEAT	15.
MCCANN'S IRISH OATMEAL UNSWEETENED OR WITH BROWN SUGAR AND RAISINS	15.
HOMEMADE GRANOLA WITH DRIED FRUITS, ALMONDS AND TOASTED COCONUT	15.
SELECTION OF KASHI WHOLE-GRAIN CEREALS GO-LEAN CRUNCH, HEART TO HEART HONEY TOASTED OAT OR CINNAMON HARVEST	10.
SELECTION OF KELLOGG'S CEREALS CORN FLAKES, RAISIN BRAN, ALL BRAN, SPECIAL K, RICE KRISPIES OR FROSTED FLAKES	10.
ORIGINAL BIRCHER MÜESLI WITH GRANNY SMITH APPLES, RED CURRANTS AND CRUSHED WALNUTS	15.
SIDES	
PLAIN SMOKED SALMON	15.
COTTAGE CHEESE	8.
SLICED BEEFSTEAK TOMATOES	8.
BREAKFAST POTATOES	8.
GREEK YOGURT WITH CHOICE OF FRUIT COMPOTE, GRANOLA OR ACACIA HONEY	15.
APPLEWOOD SMOKED BACON OR TURKEY BACON; BEEF, PORK, CHICKEN OR COUNTRY SAUSAGE, HAM OR CANADIAN BACON	15.
SEASONAL EXOTIC FRUITS	18.
SELECTION OF THE FRESHEST BERRIES OF THE SEASON	15.
ONE HALF INDIAN RIVER GRAPEFRUIT	12.

SAVORIES

TWO ORGANIC FARM FRESH EGGS BREAKFAST POTATOES, CHOICE OF CANADIAN BACON, TURKEY BACON, COUNTRY SAUSAGE OR HAM	22.
SCOTTISH SMOKED SALMON WITH MINI BAGELS SLICED ONIONS, CAPERS, FRESH TOMATOES, PLAIN AND SCALLION CREAM CHEESE	28.
EGGS BENEDICT CANADIAN BACON OR SCOTTISH SMOKED SALMON, TRUFFLED HOLLANDAISE SAUCE	24.
TOFU AND BABY SPINACH OMELETTE EGG WHITES, SLICED BEEFSTEAK TOMATOES	22.
ST. REGIS OMELETTE OVEN DRIED TOMATOES, ARTISANAL RICOTTA CHEESE, BASIL	34.
FRITTATA BASQUAISE EGG WHITES WITH SWEET ROASTED PEPPERS, ONIONS AND FRESH HERBS	22.
TRADITIONAL CORNED BEEF HASH TWO ORGANIC FARM FRESH EGGS, SUNNY-SIDE UP	25.
STEAK AND EGGS TWO ORGANIC FARM FRESH EGGS, NEW YORK SIRLOIN STEAK, BREAKFAST POTATOES	36.
FRENCH TOAST CORN FLAKE-CRUSTED BRIOCHE, CARAMELIZED BANANAS, STRAWBERRY BUTTER, VERMONT MAPLE SYRUP	20.
BELGIAN WAFFLES FRESH RASPBERRIES AND STRAWBERRIES, VERMONT MAPLE SYRUP	20.
BUTTERMILK PANCAKES CHOCOLATE CHIP OR CARAMELIZED BANANA	20.
BLUEBERRY 'FLAX' JACKS ORGANIC FLAX SEED PANCAKES WITH FRESH BLUEBERRIES AND VERMONT MAPLE SYRUP	20.

ADDITIONAL SALES TAX AND A \$6.00 SERVICE CHARGE PER PERSON WILL BE ADDED TO YOUR ACCOUNT FOR YOUR CONVENIENCE, A 19% GRATUITY CHARGE WILL BE ADDED

FROM OUR BAKERY

PASTRIES

FRESHLY BAKED BUTTER CROISSANT, BRIOCHE, PAIN AU CHOCOLAT, DANISH PASTRY 15.

TOASTED

CHOICE OF TOASTED NEW YORK BAGEL, ENGLISH MUFFIN, 8.
SELECTION OF PULLMAN BREADS, WARM FRENCH ROLLS

BAKERY

ASSORTED BASKET OF MINI BRAN, BLUEBERRY, CORN MUFFINS 15.

FRESH JUICES

FRESH JUICE OF THE DAY 14.

FRESHLY PRESSED VALENCIA ORANGE, INDIAN RIVER GRAPEFRUIT 11.

POMEGRANATE 12.

HEALTHY JUICE COMBOS

GRANNY SMITH APPLE, MINT AND GINGER 14.
REDUCES CHOLESTEROL AND RELIEVES ARTHRITIS

RIPE MANGO AND PASSION FRUIT 14.
VITAMIN C BOOST THAT LOWERS STRESS AND HELPS DIGESTION

SHAKES AND FRUIT SMOOTHIES

SOY PROTEIN SHAKE 14.
VANILLA, CHOCOLATE OR STRAWBERRY

FRESH FRUIT SMOOTHIE (NON DAIRY) 14.
BANANA, RASPBERRY OR STRAWBERRY

BEVERAGES

FRESHLY BREWED ST. REGIS BLEND COFFEE 9.
REGULAR OR DECAFFEINATED

FRENCH PRESS, CAPPUCCINO, CAFFE LATTE, ESPRESSO OR HOT CHOCOLATE 10.

'BIG CUP' CAPPUCCINO OR CAFFE LATTE 12.

SKIM, LOW-FAT, WHOLE, ORGANIC FARM FRESH OR SOY MILK 8.

TEALEAVES FINE TEAS 9.
WHITE, GREEN, BLACK, OOLONG, HERBAL INFUSIONS AND FRUIT TISANE

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SMALL PLATES

JUMBO LUMP CRAB COCKTAIL COCKTAIL SAUCE, PRESERVED LEMON	36.
WILD MUSHROOM 'CASSOULET' POLENTA CRISP, SABA	24.
TUNA TARTAR GAUFRETTE POTATOES, ESPELETTE PEPPER, LEMON INFUSED OLIVE OIL	30.
ROASTED BEET SALAD COACH FARMS TRIPLE CREME GOAT CHEESE, ORGANIC MACHE, WALNUT VINAIGRETTE	22.
HOMEMADE HUMMUS PLATTER TOASTED PITA BREAD, MOROCCAN OLIVES	18.
CRISPY FRIED CALAMARI SPICY TOMATO CHUTNEY, ROSEMARY AIOLI	24.
SAN DANIELE PROSCUITTO GRILLED BREAD, HOUSE CURED OLIVES, MARCONA ALMONDS	24.
AMERICAN CAVIAR TASTING TRIO OF AMERICAN CAVIAR WITH TRADITIONAL GARNISHES	75.
SCOTTISH SMOKED SALMON SLICED ONIONS, CAPERS, FRESH TOMATOES	30.
FRESH EAST COAST OYSTERS CHAMPAGNE MIGNONETTE - HALF DOZEN - DOZEN	20. 36.
SHRIMP COCKTAIL COLOSSAL SHRIMP, SPICY COCKTAIL SAUCE	26.

SOUPS

SHORT RIBS OF BEEF CONSOMME VEGETABLE PAYSANNE	18.
VIDALIA ONION SOUP MELTED GRUYERE	18.
CHICKEN NOODLE EGG NOODLES, SEASONAL VEGETABLES	16.
THE DAILY SOUP	17.

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SALADS

CHILLED MAINE LOBSTER	38.
WHOLE LOBSTER, CRUNCHY BLACK RADISH, PICKLED MANGO, AVOCADO, YUZU VINAIGRETTE	
COBB SALAD	30.
GRILLED CHICKEN OR JUMBO LUMP CRABMEAT WITH AVOCADO, RED ONION, CORN TOMATO, BACON, ONION, HARD-BOILED EGGS AND BLUE CHEESE DRESSING	
LOCAL ORGANIC 'GOING GREEN' SALAD	24.
RAW FARM VEGETABLES, FIELD LETTUCE, THYME VINAIGRETTE	
CLASSIC CAESAR SALAD	24.
WITH GRILLED BREAST OF CHICKEN	28.

TIMELESS CLASSICS

SUNDAY

SPAGHETTI AND MEATBALLS, GRANDMA'S GRAVY	24.
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MONDAY

MEATLOAF WITH MASHED POTATOES AND GLAZED CARROTS	28.
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TUESDAY

CHICKEN POT PIE WITH HERBED CRUST	26.
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WEDNESDAY

POT ROAST WITH ROOT VEGETABLES AND ROASTED FINGERLING POTATOES	30.
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THURSDAY

CHILI CON CARNE WITH BLUE CORN TORTILLAS AND SOUR CREAM	24.
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FRIDAY

BAKED FILET OF SOLE WITH ROASTED TOMATOES AND SAFFRON RICE	34.
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SATURDAY

SLICED FILET OF BEEF, POTATOES, GREEN BEANS AMANDINE AND RED WINE SAUCE	38.
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SMALL BITES

STEAMED VEGETABLE DUMPLINGS	22.
AGED SOY SAUCE	
SHRIMP BEIGNETS	24.
SPICY TAMARIND CHUTNEY	
PEKING DUCK SPRING ROLL	22.
SOUR CHERRY DIPPING SAUCE	
ORGANIC CHICKEN SATAY	22.
PIQUANT SAUCE OF ROASTED CASHEWS AND CRUSHED SESAME SEEDS	
ARANCINI DI RISO	24.
RISOTTO CROQUETTES, WHITE TRUFFLE OIL, PARMIGIANO REGGIANO	

WOOD GRILLED PIZZETTE	23.
MARGHERITA MOZZARELLA, SAN MARZANO TOMATOES, FRESH BASIL	
CALABRIAN PEPPERONI AND BLACK OLIVES	
PALERMO RICOTTA CHEESE, LIGHT TOMATO SAUCE, RAW ARUGULA	
SANDWICHES	
KING COLE BURGER HOUSE CURED PICKLES, FRENCH FRIES, CREAMY COLE SLAW	28.
CLASSIC GRILLED CHICKEN CLUB APPLEWOOD SMOKED BACON, POTATO GAUFRETTES	27.
SLICED NEW YORK SIRLOIN SANDWICH HORSERADISH CHEDDAR, SABA ROASTED ONIONS, SOFT ROSEMARY ROLL	38.
LOBSTER CLUB SANDWICH AVOCADO, TARRAGON AIOLI, GAUFRETTE POTATOES	38.
GRILLED CHEESE ON SOUR DOUGH ENGLISH FARM HOUSE CHEDDAR, SMOKED BACON, JERSEY TOMATO	28.
PASTA	
TRADITIONAL SPAGHETTI BOLOGNESE MEAT RAGOUT WITH PARMIGIANO REGGIANO	26.
FOUR CHEESE RAVIOLI ROASTED CHERRY TOMATOES, FRESH BASIL	26.
ASPARAGUS RISOTTO WHITE TRUFFLE BUTTER	28.

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MAIN COURSES

ENTREES

PASTURE

8OZ. FILET MIGNON	38.
ROASTED AGED FILET OF BEEF, SERVED WITH SHALLOT CONFIT AND RED WINE REDUCTION	
COLORADO RACK OF LAMB	42.
DIJON AND ROSEMARY CRUSTED, SERVED WITH LAMB SAUCE	
SAUTEED VEAL MILANESE STYLE	40.
THINLY POUNDED MILK FED VEAL, BREADED AND SERVED ON THE BONE	
14OZ. DRY AGED NEW YORK SIRLOIN STEAK	44.
DRY AGED ORGANIC BEEF, GRILLED AND SERVED WITH HOTEL MAITRE 'D BUTTER	
ROASTED ORGANIC CHICKEN	32.
FREE RANGE PENNSYLVANIA CHICKEN, ROASTED AND SERVED WITH JUS NATURAL	

OCEAN

CRISP ATLANTIC SALMON	32.
SAUTEED ORGANIC SALMON, CRISP SKIN, SERVED WITH 25 YEAR OLD BALSAMIC VINEGAR	
GRILLED HAWAIIAN BLUE PRAWNS	38.
PACIFIC SHRIMP SERVED WITH LEMON AND ROMESCO	
PAN SEARED DAY BOAT DIVERS SCALLOPS	36.
CARAMELIZED LOCAL SCALLOPS, BLACK TRUFFLE VINAIGRETTE	
LINE CAUGHT FISH OF THE DAY	MARKET PRICE

ACCOMPANIMENTS

POTATOES AND RICE

POTATOES; BAKED WITH SEA SALT	10.
MASHED POTATOES WITH BUTTER AND LOVE	
SCALLOPED POTATOES WITH FRESH NUTMEG	
CRISPY FRENCH FRIES	
STEAMED JASMINE RICE	

VEGETABLES

GRILLED ASPARAGUS	12.
OLIVE OIL ROASTED OR STEAMED YOUNG VEGETABLES	
BROCCOLI RABE WITH GARLIC	
CREAMED SPINACH	
GLAZED ORGANIC CARROTS WITH LOCAL HONEY	
GRILLED TREVISO WITH SHAVED PECORINO CHEESE	
ARUGULA SALAD WITH SWEET RED ONIONS AND CHERRY TOMATOES	

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ARTISANAL CHEESES

TASTING OF THREE ARTISANAL CHEESES 28.
ONE TYPE OF CHEESE 16.
SELECTED DRIED FRUITS AND NUTS

MONTGOMERY'S CHEDDAR , GREAT BRITAIN

SEMISOFT COW'S MILK , AGED 13 MONTHS IN NORTH CADBURY
(MONTGOMERY'S IS THE STANDARD BEARER OF FARMHOUSE CHEDDARS WITH A BALANCED FINISH)

GOUDA, NETHERLANDS

HARD COWS MILK CHEESE, AGED FOUR YEARS
(THIS GOUDA HAS A DEEP CARAMEL COLOR WITH A BUTTERSCOTCH FINISH)

SBRINZ, SWITZERLAND

RAW COWS MILK, 90 POUND WHEEL AGED 8 YEARS OR LONGER
(SMOOTH NUTTY FLAVOR)

CHIMAY, BELGIUM

SEMI-SOFT COWS MILK CHEESE WITH A WASH RIND
(CHIMAY HAS BEEN MADE BY TRAPPIST MONKS SINCE 1876)

NEVAT, SPAIN

SOFT SHEEP MILK CHEESE FROM THE EXTREMADURA REGION

DESSERTS

17.

APPLE TARTE TATIN

CARAMELIZED APPLE, CARAMEL SAUCE, GRANNY SMITH SORBET

CHOCOLATE COFFEE CROQUANT

DARK CHOCOLATE MOUSSE, COFFEE CHANTILLY, PRALINE RICE CRISPY

ORANGE TRIFLE

SPICED PEAR, CINNAMON ICE CREAM, ALMOND STRUDEL

SEASONAL FRUIT TART

VANILLA ICE CREAM

CARAMEL COMPOSITION

CHOCOLATE GANACHE, MOKA CREME ANGLAISE

SLICE OF NEW YORK CHEESECAKE

RASPBERRY VANILLA SUNDAE

VANILLA ICE CREAM, RASPBERRY SORBET, FRESH RASPBERRIES

SELECTION OF ICE CREAM AND SORBETS

UNDECIDED?

ALLOW CHEF BROWN TO CHOOSE FOR YOU. EACH DAY OUR CHEF SELECTS THE FRESHEST INGREDIENTS FROM THE CITY'S BEST MARKETS AND CREATES SUBTLE DISHES BASED UPON HIS DISCOVERIES. WHETHER IT IS A ROMANTIC DINING EXPERIENCE YOU SEEK OR ONE THAT IS MEANT TO SOOTHE, OUR CHEF IS UNCOMPROMISING IN HIS EFFORTS TO CRAFT DINING TO MEET YOUR SPECIFIC DESIRES. PLEASE CALL IN-ROOM DINING TO FIND OUT WHAT IS AVAILABLE TODAY!

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ENTREES

LOCAL ORGANIC 'GOING GREEN' SALAD RAW FARM VEGETABLES, FIELD LETTUCE, THYME VINAIGRETTE	24.
HOMEMADE HUMMUS PLATTER TOASTED PITA BREAD, MOROCCAN OLIVES	18.
SCOTTISH SMOKED SALMON SLICED ONIONS, CAPERS, FRESH TOMATOES	30.
SHRIMP COCKTAIL COLOSSAL SHRIMP, SPICY COCKTAIL SAUCE	26.
KING COLE BURGER HOUSE CURED PICKLES, FRENCH FRIES, CREAMY COLE SLAW	28.
GRILLED CHEESE ON SOUR DOUGH ENGLISH FARM HOUSE CHEDDAR, SMOKED BACON, JERSEY TOMATO	28.
LOBSTER CLUB SANDWICH AVOCADO, BUTTER LETTUCE, TARRAGON AIOLI, GAUFRETTE POTATOES	38.
COBB SALAD GRILLED CHICKEN OR JUMBO LUMP CRABMEAT WITH AVOCADO, RED ONION, CORN, TOMATO, BACON, ONION, HARD-BOILED EGGS AND BLUE CHEESE DRESSING	30.
CLASSIC CAESAR SALAD WITH GRILLED BREAST OF CHICKEN	24. 28.
THE 'AFTER MIDNIGHT' OMELETTE SMOKED SALMON, SCALLION CREAM CHEESE, TOASTED BAGEL AND ACCOMPANIED BY OUR SIGNATURE 'RED SNAPPER' BLOODY MARY	36.

DESSERTS

APPLE TARTE TATIN CARAMELIZED APPLE, CARAMEL SAUCE, GRANNY SMITH SORBET	17.
CHOCOLATE COFFEE CROQUANT DARK CHOCOLATE MOUSSE, COFFEE CHANTILLY, PRALINE RICE CRISPY	
ORANGE TRIFLE SPICED PEAR, CINNAMON ICE CREAM, ALMOND STRUDEL	
SLICE OF NEW YORK CHEESECAKE	
SELECTION OF ICE CREAM AND SORBETS	

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AFTERNOON TEA

SAVORY

SELECTION OF TEA SANDWICHES

SMOKED SALMON ROULADE

CUCUMBER NAPOLEON

SHRIMP SERVED WITH FENNEL ON WHITE BREAD

GOAT CHEESE SERVED WITH SUN-DRIED TOMATO ON WHOLE WHEAT

CURRIED CHICKEN SALAD AND FRESH MANGO ON AN HERB PROFITEROLE

TRADITIONAL EGG SALAD ON BRIOCHE

SWEET

FRESHLY BAKED SCONES

PLAIN AND RUM RAISIN

ENGLISH DOUBLE DEVONSHIRE CREAM

SELECTION OF SEASONAL JAMS

ALMOND PINEAPPLE TEA CAKES

ASSORTED PETITS FOURS

TEA SELECTION

IMPERIAL EARL GREY

DECAFFEINATED EARL GREY

EMBODIES A CLEAN CITRUS SCENT

WITH A SLIGHTLY SPICY FINISH

ORGANIC GREEN

RICH IN ANTIOXIDANTS AND RENOWNED FOR

ITS DELICATE FRUITINESS AND AROMA

JASMINE PEARL

ENCHANTING JASMINE PERFUME

WITH A DELICATE AND SWEET FINISH

HARMONY

PEPPERMINT LEAVES, CHAMOMILE FLOWERS,

ORANGE BLOSSOMS AND ALLSPICE

ENGLISH BREAKFAST

BLENDED TRUE TO THE ORIGIN OF 'ENGLISH BREAKFAST'

KEEMUN WITH JUST A HINT OF CEYLON TO SWEETEN

48.

ADDITIONAL SALES TAX AND A \$6.00 SERVICE CHARGE PER PERSON WILL BE ADDED TO YOUR ACCOUNT
FOR YOUR CONVENIENCE, A 19% GRATUITY CHARGE WILL BE ADDED

ENTREES

CONEY ISLAND HOT DOG SERVED ON A TOASTED BUN WITH FRENCH FRIES	12.
CHICKEN FINGERS FRENCH FRIES AND HONEY MUSTARD SAUCE	17.
KING COLE KID'S CHEESEBURGER FRENCH FRIES AND CREAMY COLE SLAW	18.
TRIPLE-DECKER PB&J SANDWICH	14.
CLASSIC HOMEMADE GRILLED CHEESE SANDWICH TOASTED WHITE BREAD AND AMERICAN CHEESE	14.
'CHICKEN LITTLE' CLUB SANDWICH WITH FRENCH FRIES	17.
JUNIOR MACARONI AND CHEESE GOOEY AMERICAN CHEESE AND ELBOW MACARONI	16.
SPAGHETTI WITH MEATBALLS AND MARINARA SAUCE OR BUTTER AND CHEESE	18.
MULBERRY STREET MINI PIZZA TOMATO SAUCE AND EXTRA CHEESE	16.

DESSERTS

PARLOR-STYLE BANANA SPLIT VANILLA ICE CREAM, HOT FUDGE, WET WALNUTS, MARASCHINO CHERRIES	15.
FREEZE BURGER GIANT ICE CREAM SANDWICH MADE WITH VANILLA ICE CREAM AND JUMBO CHOCOLATE CHIP COOKIES	
SLICE OF NEW YORK CHEESECAKE	
SELECTION OF ICE CREAM AND SORBETS	

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THE 'URBAN OASIS' PICNIC IN CENTRAL PARK

FOR TWO

PLEASE SELECT 5 ITEMS FROM OUR SMALL PLATES MENU

TUNA TARTAR

GAUFRETTE POTATOES, ESPELETTE PEPPER, LEMON INFUSED OLIVE OIL

OR

SAN DANIELE PROSCIUTTO

GRILLED BREAD, HOUSE CURED OLIVES, MARCONA ALMONDS

OR

TIN OF AMERICAN STURGEON CAVIAR

CREME FRAICHE, BRIOCHE TOAST POINTS

OR

CLASSIC GRILLED CHICKEN CLUB

APPLEWOOD SMOKED BACON, POTATO GAUFRETTES

OR

SLICED NEW YORK SIRLOIN SANDWICH

HORSERADISH CHEDDAR, SABA ROASTED ONIONS, SOFT ROSEMARY ROLL

OR

LOBSTER CLUB SANDWICH

AVOCADO, TARRAGON AIOLI, GAUFRETTES POTATOES

OR

COBB SALAD

CHOICE OF JUMBO LUMP CRAB OR GRILLED CHICKEN

OR

CAESAR SALAD

BLACK PEPPER DRESSING

OR

ARTISAN PASTA SALAD

GRILLED VEGETABLES, HOUSE DRIED TOMATOES, MINT

OR

FARMSTEAD CHEESE PLATE

SEASONAL FRUIT MARMALADE

&

SELECTION OF DIPS, RELISHES, AND CONDIMENTS

ASSORTED PASTRIES, FRUITS AND GOODIES

300.

EACH GOURMET PICNIC BASKET COMES WITH BREAD, UTENSILS, PLATES, NAPKINS AND MINERAL WATER

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SODA	8.
COCA-COLA	
DIET COKE	
SPRITE	
DIET SPRITE	
7UP	
DIET 7UP	
MOUNTAIN DEW	
SIERRA MIST	

MINERAL WATERS

SMALL (250 ML)	6.
MEDIUM (500 ML)	8.
LARGE (750 ML OR 1 LTR)	12.
EVIAN	
SAN PELLEGRINO	
PERRIER	
FIJI	

DOMESTIC BEER

BUDWEISER	
COORS LIGHT	
SAMUEL ADAMS	

10.

IMPORTED BEER

STELLA ARTOIS, BELGIUM	
BECKS, GERMANY	
CORONA, MEXICO	
BASS ALE, ENGLAND	
GUINNESS, REPUBLIC OF IRELAND	
HEINEKEN, HOLLAND	
AMSTEL LIGHT, HOLLAND	

12.

SPECIALTY BEER

DUVEL, BELGIUM	
CHIMAY TRIPLE, BELGIUM	

15.

NON-ALCOHOLIC LAGER

PAULANER THOMASBRAU, GERMANY	12.
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VODKAS

ABSOLUT	175.
STOLICHNAYA	175.
STOLICHNAYA GOLD	200.
KETEL ONE	200.
CHOPIN	250.
BELVEDERE	250.

GINS

BOMBAY	160.
BOODLES	160.
BEEFEATER	160.
TANQUERAY	185.
BOMBAY SAPPHIRE	185.

TEQUILAS

PATRON SILVER	250.
PATRON ANEJO	300.

RUMS

MOUNT GAY, BACARDI	150.
MYERS'S	180.

APERITIFS

DRY OR SWEET VERMOUTH	75.
DUBONNET RED	85.
TIO PEPE SHERRY FINO	90.
CAMPARI	100.

SCOTCHES

DEWAR'S WHITE LABEL	170.
CHIVAS REGAL	240.
JOHNNIE WALKER	
RED LABEL	180.
BLACK LABEL	240.
BLUE LABEL	650.

BOURBONS

WILD TURKEY	150.
JIM BEAM	150.
JACK DANIEL'S	175.
MAKER'S MARK	175.
KNOB CREEK	200.

SINGLE MALT SCOTCHES

GLENFIDDICH 12 YEAR	235.
GLENLIVET 12 YEAR	235.
GLENMORANGIE 10 YEAR	250.
MACALLAN 25 YEAR	950.

WHISKIES

CANADIAN CLUB	150.
SEAGRAM'S VO	150.
CROWN ROYAL	200.

COGNACS

FRAPIN, CHATEAU FONTPINOT XO	195.
COURVOISIER VSOP	220.
HINE, ANTIQUE XO	415.
REMY MARTIN	
VSOP	240.
XO EXCELLENCE	515.
LOUIS XIII	3,000.

ST. REGIS SIGNATURE COCKTAIL

RED SNAPPER	18.
LEGENDARY. ORIGINAL. DELICIOUS.	
BELVEDERE VODKA, TOMATO JUICE, LEMON JUICE, SPICES	

THE BLOODY MARY WAS BORN AT HARRY'S NEW YORK BAR IN PARIS, WHERE FERNAND PETIOT SERVED AS A BARTENDER IN THE EARLY 1920S. FOR ONE REASON OR ANOTHER, HE Poured A HALF GLASS OF TOMATO JUICE ONE DAY AND FILLED IT TO THE BRIM WITH VODKA. ET VOILA! AN ENTERTAINER, ROY BARTON, PROVIDED THE NAME SAYING IT REMINDED HIM OF A CHICAGO CLUB 'THE BUCKET OF BLOOD.' IN 1934, FERNAND PETIOT BECAME A BARTENDER AT THE ST. REGIS HOTEL, NEW YORK. ONE DAY, SERGE BOLENSKY, A WELL-KNOWN MAN ABOUT TOWN WHOSE PENCHANT FOR VODKA WAS IN KEEPING WITH HIS ARISTOCRATIC RUSSIAN BACKGROUND, ASKED PETIOT TO MAKE THE VODKA COCKTAIL HE HAD IN PARIS. THE FORMULA WAS SPICED UP WITH SALT, PEPPER, LEMON, AND WORCESTERSHIRE SAUCE, BUT SINCE 'BLOODY MARY' WAS DEEMED A LITTLE TOO INAPPROPRIATE FOR THE HOTEL'S ELEGANT KING COLE BAR, IT WAS RECHRISTENED THE 'RED SNAPPER.' THE NEW NAME NEVER CAUGHT ON, BUT THE SPICY CONCOCTION DID. OVER THE YEARS, THE ORIGINAL NAME BECAME ATTACHED TO THE SIGNATURE COCKTAIL, WHICH HAS SINCE BECOME A STAPLE OF THE KING COLE BAR.

ADDITIONAL SALES TAX AND A \$6.00 SERVICE CHARGE PER PERSON WILL BE ADDED TO YOUR ACCOUNT FOR YOUR CONVENIENCE, A 19% GRATUITY CHARGE WILL BE ADDED

CHAMPAGNE

HALF FULL

NON-VINTAGE

H007-40	VEUVE CLICQUOT, 'YELLOW LABEL,' N.V., BRUT REIMS, FRANCE THE HOUSE'S SIGNATURE CHAMPAGNE IS CLASSICALLY-STYLED, WITH A BLEND OF TWO-THIRD BLACK GRAPES (PINOT NOIR AND PINOT MEUNIER) FOR BODY AND ONE-THIRD CHARDONNAY FOR ELEGANCE.	85.	170.
44	GOSSET, BRUT EXCELLENCE, N.V. AY, FRANCE GOSSET IS ONE OF THE OLDEST CHAMPAGNE HOUSES, ESTABLISHED IN AY IN 1584. THE PERCENTAGE OF RESERVE WINES IN THE BLEND IS HIGH, WHICH ALLOWS FOR A STRONG AND CONCENTRATED STYLE.		130.

ROSE

H011-51	GOSSET, GRAND ROSE, N.V., BRUT AY, FRANCE THIS BALANCED AND LONG-FLAVORED ROSE CHAMPAGNE IS UNCOMMON, SINCE IT IS COMPOSED MAINLY OF CHARDONNAY.	130.	260.
18	LAURENT-PERRIER, CUVÉE ROSE, N.V., BRUT TOURS-SUR-MARNE, FRANCE THIS ROSE IS A BENCHMARK IN ITS CATEGORY THANKS TO A LONG MACERATION TECHNIQUE (SKIN CONTACT), WHICH GIVES IT EXTRAORDINARY DEPTH AND FRESHNESS.		280.

VINTAGE AND PRESTIGE CUVÉE

H015-545	KRUG, GRANDE CUVÉE, N.V., BRUT REIMS, FRANCE PATIENCE AND LONG FERMENTATION IN OAK BARRELS ARE THE MAIN ELEMENTS OF THIS FULL-BODIED, OPULENT FLAGSHIP CUVÉE.	300.	600.
219	MOËT & CHANDON, BRUT IMPÉRIAL, N.V., BRUT ÉPERNAY, FRANCE FROM THE PRESTIGIOUS HOUSE OF MOËT & CHANDON, A VINTAGE CHAMPAGNE WITH GREAT LENGTH AND DELICIOUS AROMAS OF PEARS AND ROASTED ALMONDS.		190.
592	ALFRED GRATIEN, CUVÉE PARADIS, N.V., BRUT ÉPERNAY, FRANCE A REMARKABLE CUVÉE WITH A DELIGHTFUL COLOR EXCLUSIVELY PRODUCED FROM TÊTES-DE-CUVÉE AND GRAND-CRU WINES. THIS BLEND OF CHARDONNAY AND PINOT NOIR IS A TESTIMONY TO THE GREAT SKILL OF ALFRED GRATIEN'S CELLAR MASTER.		370.
420	MOËT & CHANDON, DOM PÉRIGNON, VINTAGE, BRUT ÉPERNAY, FRANCE DOM PÉRIGNON IS A LEGENDARY NECTAR, TAILOR-MADE WITH THE VERY BEST CHARDONNAY AND PINOT NOIR FROM MOËT & CHANDON'S CELLAR IN ÉPERNAY.		540.
555	VEUVE CLICQUOT, LA GRANDE DAME, VINTAGE, BRUT REIMS, FRANCE FOR EACH OF ITS BEST VINTAGES, THE HOUSE VEUVE CLICQUOT CREATES A FABULOUS CHAMPAGNE, COMPLEX AND SMOOTH WITH EXTREME PERSISTENCE.		560.
400	LOUIS ROEDERER, CRISTAL, VINTAGE, BRUT REIMS, FRANCE UNIQUE AND EXCEPTIONAL. ORIGINALLY EXCLUSIVE TO TSAR ALEXANDER II AND THE RUSSIAN ROYAL FAMILY, THIS JEWEL CRAFTED IN 'CRYSTAL' WILL ALWAYS OFFER A SUPERB EXPERIENCE.		650.

WINE BY THE GLASS

THE ST. REGIS HOTEL SELECTION

CHAMPAGNE	25.
SAUVIGNON BLANC, CALIFORNIA	15.
PINOT GRIGIO, ITALY	15.
CHARDONNAY, CALIFORNIA	16.
PINOT NOIR, CALIFORNIA	19.
CABERNET SAUVIGNON, CALIFORNIA	19.
CABERNET SAUVIGNON-MERLOT, BORDEAUX	26.

WHITE WINES

HALF FULL

SAUVIGNON BLANC

	CALIFORNIA, UNITED STATES		
H147-A317	GRGICH HILLS NAPA VALLEY MADE FROM ONE-HUNDRED PERCENT SAUVIGNON BLANC GRAPES, THE WINE IS STRUCTURED AROUND CRISP AND REFRESHING FLAVORS.	60.	120.
A311	CHATEAU ST. JEAN, 'LA PETITE ETOILE' RUSSIAN RIVER VALLEY 'THE LITTLE STAR' VINEYARD IS CHARACTERIZED BY STRONG MARINE INFLUENCES— MORNING FOG AND AFTERNOON BREEZES— WHICH ARE TRANSLATED IN THIS WINE BY A TASTY AND LEMONY FINISH.		80.
	LOIRE VALLEY, FRANCE		
H273-B539	SANCERRE, PASCAL JOLIVET THE QUINTESSENTIAL EXPRESSION OF SAUVIGNON BLANC IS DEFINED HERE WITH HERBAL AND CITRUS FLAVORS.	40.	80.
B708	CHATEAU SMITH HAUT LAFITTE, GRAVES, BORDEAUX DURING THE 17TH CENTURY, THE HOUSE OF DU BOSCO PLANTED VINES ON A GRAVELLY PLATEAU NAMED LAFITTE. IN 1720 IT WAS BOUGHT BY GEORGES SMITH WHO ADDED HIS NAME TO THE LIEU-DIT. 90% SAUVIGNON BLANC, 5% SAUVIGNON GRIS, 5% SEMILLON.		305.

THE WHITE PINOT

A456	LIEB FAMILY CELLARS, PINOT BLANC NORTH FORK OF LONG ISLAND, NEW YORK OWNED BY MARK AND KATHY LIEB, LIEB FAMILY VINEYARDS IS A 'BOUTIQUE' SET OF VINEYARDS SPECIALIZING IN HIGH-QUALITY RESERVE WINES.		55.
H342-C436	SANTA MARGHERITA, PINOT GRIGIO ALTO ADIGE, ITALY PINOT GRIGIO WAS AN UNKNOWN VARIETAL IN THE UNITED STATES IN THE LATE 1970S. TONY TERLATO INTRODUCED SANTA MARGHERITA PINOT GRIGIO IN 1980, AND IT BECAME ONE OF AMERICA'S FAVORITE PREMIUM WINES.	40.	80.
B615	MARCEL DEISS, PINOT GRIS, BEBLENHEIM ALSACE, FRANCE MARCEL DEISS' BIODYNAMIC ESTATE FEATURES SOME OF THE MOST INTENSE, COMPLEX, AND INTERESTING WINES MADE IN ALSACE.		85.

		HALF	FULL
<u>CHARDONNAY</u>			
	CALIFORNIA, UNITED STATES		
H109-A140	MATANZAS CREEK WINERY NAPA VALLEY LOCATED IN THE BENNETT VALLEY, THE CHARDONNAY GRAPES ARE COOLED DOWN BY AN AIR STREAM FROM THE OCEAN, CREATING INTENSE AND COMPLEX FLAVORS.	60.	120.
A120	SANFORD WINERY & VINEYARDS SANTA BARBARA COUNTY THE WINE EXPRESSES AROMATIC TROPICAL FRUITS AND LUSH TEXTURES, BALANCED WITH LEMON CURD AND MANDARIN ORANGE.		65.
A160	ROBERT MONDAVI WINERY CARNEROS DISTRICT, NAPA VALLEY THIS CHARDONNAY IS A STYLISH WINE WITH BEAUTIFULLY INTEGRATED APPLE, CITRUS, AND WHITE FLOWER CHARACTER. IT HAS A COMPLEX SPICE FINISH.		85.
A130	TALBOTT VINEYARDS, 'SLEEPY HOLLOW' MONTEREY SLEEPY HOLLOW, ARGUABLY THE MOST FAMOUS VINEYARD IN THE MONTEREY APPELLATION, CONSISTENTLY PRODUCES CHARDONNAY WITH INTENSE TROPICAL FRUIT CHARACTER, WHICH EXHIBITS BOTH RICHNESS AND FINESSE.		155.
	BURGUNDY, FRANCE		
H231-B316	MEURSAULT, MAISON LOUIS LATOUR THIS WINE IS MARKED BY MEURSAULT'S TYPICAL HAZELNUT NUANCES WITH VELVETY FINESSE ON THE PALATE AND AN IMPRESSIVE, SUSTAINED FINISH.	60.	120.
B014	CHABLIS, 'CHAMPS ROYAUX,' WILLIAM FEVRE RESULTING FROM THE MARRIAGE BETWEEN CHARDONNAY AND THE TYPICAL KIMMERIDGIAN SUBSOIL OF CHABLIS, THE WINE IS CRISP WITH INCREDIBLE MINERALITY.		80.
B148	PULIGNY-MONTRACHET, DOMAINE JOSEPH DROUHIN THE VILLAGE OF PULIGNY-MONTRACHET PRODUCES WINE WITH DISTINGUISHED AND DISTINCTIVE AROMAS: ALMOND PASTE, EXOTIC FRUITS, AMBER, AND WHITE FLOWERS.		180.
B110	CORTON-CHARLEMAGNE, MAISON CHAMPY ACCORDING TO LOCAL LEGEND, THE RED WINES OF CORTON STAINED KING CHARLEMAGNE'S WHITE BEARD SO MESSILY THAT HIS WIFE PERSUADED HIM TO PLANT VINES THAT WOULD PRODUCE WHITE WINES. IT BECAME CORTON-CHARLEMAGNE.		385.

		HALF	FULL
RED WINES			
<u>BORDEAUX - CABERNET SAUVIGNON BLEND</u>			
	BORDEAUX, FRANCE		
H590-FO52	CHATEAU DE SALES, POMEROL THIS CHATEAU IS THE LARGEST ESTATE IN THE POMEROL APPELLATION AND HAS BEEN OWNED BY THE SAME FAMILY FOR MORE THAN FIVE HUNDRED YEARS.	40.	80.
FO35	CHATEAU PHELAN-SEGUR, SAINT-ESTEPHE THIS BEAUTIFUL VINEYARD IS MADE UP OF VERY OLD VINES, WHICH GIVE WINES GENEROUS FLAVORS OF RED AND BLACK FRUITS, VIOLET, AND SOME HINTS OF LIQUORICE.		160.

		HALF	FULL
FO33	CHATEAU GLORIA, SAINT-JULIEN THIS UNCLASSIFIED SAINT-JULIEN PROPERTY PRODUCES A CABERNET SAUVIGNON BLEND THAT IS EQUAL IN QUALITY TO THOSE FROM THE MORE PRESTIGIOUS CLASSED GROWTHS.		180.
F162	CHATEAU GISCOURS, THIRD GROWTH, MARGAUX CHATEAU GISCOURS REMAINS FAITHFUL TO ITS EXCELLENCE AND ITS FABULOUS MARGAUX TERROIR. A DELICIOUS WINE, BALANCED AND SOFT.		240.

CABERNET SAUVIGNON

D264	CALIFORNIA, UNITED STATES SEBASTIANI VINEYARDS AND WINERY SONOMA COUNTY THIS CLASSIC CABERNET SAUVIGNON SHOWS BLACKBERRY AROMAS WITH FIRM TANNINS AND SUBTLE OAK IN THE BACK PALATE.		65.
D201	FRANCISCAN OAKVILLE ESTATE NAPA VALLEY THIS RICH AND DENSE WINE FINDS ITS ORIGIN IN THE GRAVELLY, WELL-DRAINED SOILS OF OAKVILLE, THE PERFECT LOCATION FOR WORLD-CLASS WINES MADE FROM BORDEAUX VARIETIES.		85.
H528-D206	MOUNT VEEDER WINERY NAPA VALLEY THE ESTATE PRODUCES RICH, BOLD, EARTHY CABERNET FROM A CHALLENGING ENVIRONMENT OF STEEP SLOPES AND HIGH ELEVATION.	55.	110.
H502-D221	STAGS' LEAP WINE CELLARS, 'ARTEMIS' NAPA VALLEY SINCE 1972, FROM THE CELEBRATED AREA OF STAGS LEAP DISTRICT, THIS FLAGSHIP WINERY PRODUCES INTENSE, YET BALANCED CABERNET SAUVIGNON.	90.	180.
D250	SHAFFER ESTATE NAPA VALLEY THIS WINE IS SO SPECTACULAR THAT SHAFER ESTATE WAS SELECTED AMONG THE '25 GREAT VINEYARDS OF THE WORLD' BY WINE & SPIRITS MAGAZINE.		200.

PINOT NOIR

H553-D857	WEST COAST, UNITED STATES RUTZ CELLARS, MAISON GRAND CRU RUSSIAN RIVER VALLEY, CALIFORNIA IN THE COUNTY OF SONOMA, THE RUSSIAN RIVER VALLEY ATTRACTS MANY GROWERS IN THEIR PINOT NOIR QUEST, THANKS TO A COOL AND WIND-WHIPPED CLIMATE.	60.	120.
D874	RODNEY STRONG VINEYARDS SONOMA COUNTY, CALIFORNIA SUPPLE IN TEXTURE, WITH ROSE PETAL AND RED FRUIT AROMAS, THIS LIVELY, MEDIUM-BODIED WINE IS AN EXCELLENT TASTE OF THE RUSSIAN RIVER VALLEY.		70.
D981	DOMAINE DROUHIN RED HILLS, OREGON DURING A PRESTIGIOUS BLIND TASTING ORGANIZED IN PARIS IN 1980, AN OREGON PINOT NOIR TOOK FIRST PLACE, AHEAD OF BURGUNDY WINES. BEGOCIAN ROBERT DROUHIN'S CURIOSITY WAS PIQUED AND, IN 1987, HE CREATED DOMAINE DROUHIN.		140.

		HALF	FULL
H693-F565	BURGUNDY, FRANCE POMMARD, PREMIER CRU 'CLOS DES EPENOTS,' DOMAINE DE COURCEL CLOS DES EPENOTS WINE IS ALWAYS ONE OF THE MOST CONCENTRATED POMMARDS; BOLD BUT STYLISHLY STRUCTURED, OFFERING WONDERFUL DIMENSION AND LENGTH.	115.	230.
F302	GEVREY-CHAMBERTIN, A.C., DOMAINE DROUHIN CONSIDERED THE FAVORITE WINE OF EMPEROR NAPOLEON BONAPARTE, GEVREY-CHAMBERTIN WINES SHOW DARK FRUITS AND POWER, WITH PURE AND SOPHISTICATED TANNINS.		130.
F480	VOSNE-ROMANEE, PREMIER CRU 'LES SUCHOTS,' MAISON CHAMPY FOUNDED IN 1720, THE MAISON CHAMPY (FORMERLY CHAMPY PERE ET CIE) WAS THE FIRST EVER WINE HOUSE ESTABLISHED IN BURGUNDY.		295.

AROUND THE WORLD

	<u>TEMPRANILLO</u>		
E431	RIVOLA, ABADIA RETUERTA SARDON DE DUERO, SPAIN ATTENTION TO DETAIL AND PURSUIT OF QUALITY ARE THE BYWORDS AT THIS ESTATE, KNOWN TO PRODUCE WINE WITH GOOD CONCENTRATION, DENSITY, AND FIRM TANNINS.		60.
	<u>SANGIOVESE</u>		
E325	CAELUM, IL PALAGIONE, CHIANTI COLLI SENESI TUSCANY, ITALY THIS SANGIOVESE ('SANGUIS JOVIS,' MEANING BLOOD OF JUPITER) OFFERS EARTHY AROMAS WITH CHERRY HINTS, OFFSET BY NOTES OF HERBS AND VELVETY LEATHERINESS.		75.
	<u>SHIRAZ</u>		
E549	PENFOLDS, BIN 128 COONAWARRA, AUSTRALIA WITH ITS TERRA ROSSA SOIL, COONAWARRA TYPICALLY PRODUCES SPICY AND SUPPLE SHIRAZ FRUIT THAT EXHIBITS RICH FLAVORS AND ROUNDNESS ON THE PALATE.		70.

PLEASE INQUIRE FOR OUR RESERVE WINE LIST.

BARTENDERS AND SERVERS CAN BE PROVIDED FOR A CHARGE OF \$80.00 PER HOUR WITH A MINIMUM OF 2 HOURS.

THE ST. REGIS HOTEL, NEW YORK IS THE ONLY LICENSED AUTHORITY TO SERVE WINES, LIQUORS, AND OTHER ALCOHOLIC BEVERAGES FOR CONSUMPTION ON PREMISES.

REBATES ARE ALLOWED ONLY ON UNOPENED BOTTLES OF LIQUOR. REBATES WILL NOT BE GIVEN FOR BEER, CHAMPAGNE, OR OTHER CHILLED WINES. REBATES WILL INCLUDE THE PRODUCT COST AND APPLICABLE SALES TAXES, BUT WILL NOT INCLUDE GRATUITY.

IN THE EVENT THAT FOOD AND/OR BEVERAGES NOT PURCHASED FROM THE HOTEL ARE TO BE CONSUMED, WHEREBY SILVERWARE, FLATWARE, OR CHINA IS REQUIRED, A SETUP FEE OF \$8.00 PER PERSON WILL APPLY.

IF ALCOHOLIC BEVERAGES NOT PURCHASED FROM THE HOTEL ARE TO BE CONSUMED, A \$30.00 PER BOTTLE CORKAGE FEE WILL APPLY.