

THE
LIVING
ROOM

DINNER

5:00 p.m. to 9:30 p.m.

APPETIZERS

Hamachi Crudo *	29	Foie Gras	30
<i>Meyer Lemon, Fennel, Horseradish, Soy, Confit Garlic</i>		<i>Persimmon, Crispy Onion, Prosecco, Marjoram, Brioche</i>	
Tuna Tartare *	29	Murray's Burrata ^V	29
<i>Pickled Shallots, Jalapeño, Avocado, Daikon, Yuzu, Sesame Crisp</i>		<i>Grapefruit, Coriander Lavender Honey, Micro Basil, Toast</i>	
		Roasted Cauliflower ^{VG, GF}	26
		<i>Apricots, Almonds, Grapes, Cilantro, Madras Curry</i>	

ENTREÉS

Sea Bass * ^{GF}	40	Braised Short Rib *	46
<i>Miso Beurre Blanc, Winter Radishes, Truffle Polenta</i>		<i>Macadamia Nuts, Hoi Sin, Chinese Broccoli, Wasabi Potato Purée</i>	
Ora King Salmon * ^{GF}	40	New York Strip * ^{GF}	50
<i>Dijon Mustard, Spinach Duo, Thousand-Layer Crispy Potato</i>		<i>Port Wine Sauce, Chanterelle, Brussels Sprouts, Parsnip Purée</i>	
Chicken Fricassee * ^{GF}	38	Park Hyatt Bolognese *	36
<i>Seared Breast, Braised Thighs, Carrots, Pearl Onions, Pickled Shimeji, Spinach, Herb Rice</i>		<i>Dry-Aged Beef, Fresh Fettucine, San Marzano Tomatoes, Parmesan</i>	
		Truffle Linguini ^V	40
		<i>Spinach, Creamy Truffle Sauce</i>	
		<i>add Black Burgundy Truffle</i>	8/gram

DESSERTS

Apple Pie ^{NF}	18	Vegan Crème Brûlée ^{VG, GF, NF}	18
<i>Caramelized Apple, Calvados Ice Cream, Apple Chip</i>		<i>Blueberry Ice Cream, Oat Crisp, Coconut Snow, Blueberries</i>	
Basque Cheesecake ^{NF}	18	Assorted Cookies	16
<i>Banana Frost, Graham Tuile, Vanilla Crème Fraiche</i>		<i>Chocolate Chip, Fleur de Sel Chocolate, Oatmeal Raisin, Snickerdoodle, Alfajores</i>	
Snicker Bar ^{GF}	18	Housemade Ice Cream & Sorbet	Single 8 / Triple 16
<i>Biscuit, Caramel Peanut, Peanut Butter Mousse, Chocolate Glaze, Vanilla Ice Cream, Nougat, Caramel Popcorn</i>		<i>Vanilla, Calvados, Chocolate, Salted Caramel, Vegan Blueberry, Mandarin, Raspberry, Coconut</i>	

VG = VEGAN | GF = GLUTEN-FREE | V = VEGETARIAN | NF = NUT-FREE

NY State sales tax will be added to your order. An automatic 18% gratuity will be added to parties of 6 or more.
*Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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SNACKS & SMALL PLATES

<p>All About New York Cheese Plate ^V 35 <i>Murray's Honey Goat Gouda, Truffle Brie, Beecher's Flagship, Jam Stand's Jam, Grapes, Mixed Nuts, Eli Zabara's Crisps</i></p> <p>Salumeria Biellese Charcuterie 39 <i>Prosciutto Biellese, Bresaola, Rosetta de Lyon, Grain Mustard, Pickled Vegetable, Mixed Olives, Sourdough, Duck & Fig Pate</i></p> <p>Cheese & Charcuterie * 60 <i>Beechers Flagship, Murray's Honey Gouda Cheese, Truffle Brie, Prosciutto Biellese, Bresaola, Rosetta de Lyon, Duck & Fig Pate, Mixed Nuts, Jam Stand's Jam, Grapes, Eli Zabara's Crisps, Grain Mustard, Pickled Vegetables, Olives, Sourdough</i></p> <p>Vegetable Crudités ^{GF VG} 18 <i>Fava Bean Hummus, Sesame Tapioca Cracker</i></p>	<p>Crispy Chicken Tenders * 21 <i>French Fries, Honey Mustard Sauce</i></p> <p>Shumai * 22 <i>Steamed Pork & Shrimp Dumpling, Scallions, Ponzu</i></p> <p>Blood Orange Chicken Wings ^{GF} 19 <i>Celery, Carrot, Buttermilk Ranch</i></p> <p>Burger Bites * 26 <i>Pat La Frieda Beef Burger, Special Sauce, Pickles, Cherry Tomatoes, NY State Cheddar, Eli's Brioche Bun</i></p> <p>Truffle Fries ^{GF} 18 <i>Parmesan, Parsley, Garlic Aioli</i></p> <p>Thick Cut Potato Chips ^{GF V} 16 <i>Smoked Salt, French Onion Dip</i></p>
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SOUPS, SALADS, & SANDWICHES

<i>all sandwiches and burgers served with fries or a side salad</i>		<p>Classic Caesar * 24 <i>Romaine Lettuce, Parmesan, White Anchovies, Croutons, Caesar Dressing</i></p> <p>Market Salad ^{GF V} 24 <i>Endive, Frisée, Arugula, Shaved Vegetables, Persimmon, White Balsamic Vinaigrette</i></p> <p>Park Hyatt Cobb ^{GF} 26 <i>Mixed Greens, Mushrooms, Heirloom Tomato, Avocado, Blue Cheese, Deviled Eggs, Bacon, White Balsamic Vinaigrette</i></p> <p>Salad Add-On's: * <i>Half Maine Lobster 30 / Shrimp 28 / Smoked Salmon 18 Ora King Salmon 38 / Honey-Glazed Chicken Strips 32 Beef Tenderloin 56 / Burrata Cheese 18</i></p>
<p>Chicken Soup 20 <i>Noodles, Vegetables, Fine Herbs</i></p> <p>Pumpkin Soup ^{GF VG} 20 <i>Pumpkinseed Oil, Seeds, Madras Curry, Cilantro</i></p> <p>Classic Burger * 32 <i>Pat La Frieda Beef Patty or Plant-Based Patty, Eli's Brioche, Romaine Lettuce, Beefsteak Tomato, Dill Pickle, Onion</i></p> <p>Turkey Club 32 <i>White Bread, Bacon, Lettuce, Tomato, Avocado, Special Sauce</i></p> <p>Avocado Toast ^{VG} 29 <i>Orwasher's Multigrain Bread, Everything Bagel Spice, Herb Salad, Pickled Pepper Drops</i></p> <p>Lobster & Shrimp Sliders * 29 <i>Brioche, Pickled Cucumber, Red Onion, Romaine, Yuzu Aioli</i></p>		

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