

## SMALL PLATES

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### **WALDORF SALAD**

*Candied Walnuts, Sweet & Sour Apples, Celeriac Truffle*  
NINETEEN

### **MESCLUN GREEN SALAD**

*Rooftop Greens, Shaved Vegetables, Champagne Vinaigrette*  
FOURTEEN

### **FRENCH BAGUETTE FICELLE**

*Red Wine Infused Sea Salt, Rosemary Oil, Vermont Butter*  
EIGHT

### **TRUFFLED FRENCH FRIES**

*Shaved Parmesan, Herbed Aioli*  
TWELVE

### **RANCH “HAMMERED” POTATOES**

*Baby Potatoes Flattened, Fried Crisp & Tossed, Buttermilk Ranch Dressing,  
Garlic Root Vegetable Crisps*  
EIGHTEEN

### **MILANO’S NEW YORK CHARCUTERIE BOARD**

*Finocchiona, Toscano, Hot Sopressata, Chorizo  
Whole Grain Mustard, Pickled Vegetables, Seeded Flatbread*  
TWENTY ONE

### **ARTISANAL CHEESE PLATE**

*Rooftop Garden Honey, Candied Nuts, Fig Cake*  
TWENTY FOUR

### **MEZZE PLATTER**

*Hummus, Greek Feta, Olives, Naan Bread*  
SIXTEEN

### **MEDITERRANEAN PIZZA**

*Fava Bean Sauce, Smoked Cheddar Cheese, Cured Cherry Tomatoes*  
TWENTY

### **SPICED LAMB SLIDERS**

*Dill Yogurt, Sun-Dried Tomato Chutney*  
TWENTY FIVE

*Chef De Cuisine: Matt Schindler*

## **ANGUS BEEF BURGER**

*Cheddar, Swiss Or Brie, Sesame Brioche Bun, French Fries*  
THIRTY TWO

## **GRILLED CHICKEN SANDWICH**

*Herb Grilled Amish Chicken Breast, Provolone Cheese, Tomato, Lettuce, Herb  
Mayonnaise*  
TWENTY NINE

## **SPAGHETTI BOLOGNESE**

*Caramelized Beef Sirloin, Pork & Veal, Vine Ripened Tomato Sauce*  
THIRTY

## **WALDORF ASTORIA PRIVATE LABEL CAVIAR**

*One Ounce Caviar, Chopped Egg, Lemon, Onion,  
Crème Fraiche, Blinis, Brioche Toast*

*Gold Selection*

ONE HUNDRED THIRTY FIVE

*Platinum Selection*

ONE HUNDRED NINETY FIVE

## DESSERT

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### **MINI WALDORF ASTORIA RED VELVET CUP CAKES**

*Chocolate Beet Cake, Topped With Mascarpone,  
Cream Cheese Frosting  
A Waldorf Astoria Original*  
FOURTEEN

### **ASSORTMENT OF MIGNARDISE**

FOURTEEN

## DESSERT WINE

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*Sauternes **Chateau de Palmiers** 2008 Bordeaux*  
SIXTEEN

*Muscat **Domaine de Beaumalric** 2010 Beaumes-de-Venise*  
FIFTEEN

*Port **Quinta de Noval** Tawny 10 Year Douro*  
FOURTEEN

*Chef De Cuisine: Matt Schindler*