



SALT & CHAR

AN ADELPHI HOTEL RESTAURANT

Christmas Eve Dinner

Available on December 24, 2021 from 5-9pm

Appetizers

Shrimp Cocktail | 3 (ea.)
cocktail sauce

Kale Salad | 16
delicata squash, pepitas, goat cheese, pomegranate

Wedge Salad | 17
Grape tomato, guanciale, crispy fennel, blue cheese vinaigrette

Oyster Rockefeller | 19
kale, fennel, hollandaise, sourdough

Dry Aged Carpaccio | 22
pecorino, crispy sunchoke, truffle

Oyster On The Half Shell | MP
pear mignonette

French Onion Soup | 13
gruyère, caramelized onions, pastry

Lobster Bisque | 14
Sunchoke, lobster, crème fraîche

Burrata | 14
beets, watercress, frisée, grilled apples

Quail | 18
foie gras, endive, fig, treviso

Clothesline Bacon | 22
thick-cut, maple glaze

Main Course

8oz Filet Mignon | 41

10oz Filet Mignon | 51

12oz Filet Mignon | 62

16oz Grilled Delmonico Steak | 45

12oz NY Strip Steak | 52

32oz Porterhouse Steak | 140

Tomahawk Steak | MP

Lamb Chop | MP
red cabbage, parsnip, moroccan glaze, mint chimichurri

Rabbit Ragu | 26
tagliatelle, truffle, pecorino

Brick Chicken | 34
fennel & chicken jus, baby kale, crispy potato

Duck BBQ | 38
sweet potato, kale gratin, citrus b1

Grilled Swordfish | 39
artichoke, potatoes, tomato tapenade, pine nuts

Add Shaved Truffles +MP

Sauces

Bordelaise • 5 | Au Poivre • 5 | Bearnaise • 5 | David Burkes B1 Sauce • 5

Sides

Truffle Fries | 11
truffle aioli

Potato Purée | 11
onion soup, gruyère

Cauliflower | 11
curry, harissa, peas, celery

Crush & Crispy Potatoes | 11
salmon pastrami, caviar, crème fraîche, chives

Brussel Sprouts | 11
beets, candied walnuts, crispy onions, sherry vinaigrette

Sweet Potato Gratin | 11
marshmallow, nutmeg

Wild Mushroom | 11
herbs & shallots