

LE CAVALIER

AT THE GREEN ROOM

AVAILABLE 5PM - 10PM TUESDAY THROUGH SATURDAY
DIAL "0" TO ORDER OR ORDER THROUGH THE QR MENU CODE PRESENTED AT CHECK IN

PETITS PLATS

PARKER HOUSE ROLLS 6

European butter, sea salt

CRUDITES 11

Green goddess, white anchovy butter

LOBSTER TAILS 23

Brown butter, apple cider vinegar

STEAK TARTARE 18

Filet, preserved citrus, endive, tzatziki

SCALLOP CRUDO 16

Potato sabayon, brown butter, Urfa spice, orange

RILLONS 16

Confit pork belly, barberry mustard, pommes
Darphin

SALADE LYONNAISE 15

Guanciale, croutons, soft-boiled egg, champagne
vinaigrette

HEN OF THE WOODS MUSHROOM 15

Hazelnut oil, shabazi spice, shallot verjus
purée

MUSSELS ESCABECHE 14

Potato bread

SOUPE A L'OIGNON 14

French onion soup, Gruyère, Comté

SOUPE AU PISTOU 13

Heirloom beans, basil pesto, zucchini, Israeli
couscous

CAESAR 15

Grana Padano, anchoïade, lemon-garlic
croutons

SALADE FIN D'ÉTÉ 15

Grilled corn and peach, heirloom tomato,
lemon tahini, garlic breadcrumbs

GRANDS PLATS

GNOCCHI PARISIENNE 26

Jumbo lump crab, caviar, lemon beurre blanc

BRANZINO 33

Blistered herbs, Calabrian chile, pistachio dukkah

ROUGETTE DE VEAU 34

Veal shoulder, red wine, maitake mushrooms,
pearl red onion

ROMANESCO 27

Whole-roasted, ratatouille, saffron pilaf

CHEESEBURGER LOUIS BALLAST 19

Smashed LTO, Cooper Sharp, dijonnaise

SWORDFISH À LA GRECQUE 31

Taramasalata, Bulgarian feta, Dutch runner beans

POULET FRITES 32

Roasted half chicken, sauce meunière, olives

STEAK FRITES 37

Bavette, salsa verde

SIDES

POMME PURÉE

9

FRITES

7

HARICOTS VERT

7

SALADE VERTE

8

POUR DEUX

DRY-AGED RIBEYE AU POIVRE

To share for two

Pomme purée, brown butter, crispy garlic

120



DESSERT

DARK CHOCOLATE MOUSE 10

White chocolate, champagne-stewed cherries, almond tuile

COCONUT CAKE 10

Rum crème anglaise, toasted coconut

Chef-Partner Tyler Akin

Summer 2020

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
\$4 delivery charge on all dinner orders delivered to the room. Pick-up also available at the restaurant for dinner.*

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BEER

IPA - HEAVY SEAS LOOSE CANNON BOTTLE 7
SOUR - RAR BROOKLYN BEL AIR SOUR 8
PALE ALE - MISPLILLION RIVER BREWING SPACE OTTER 7
HAZY IPA - CAPE MAY ALWAYS READY HAZY 7
BLONDE ALE - BALTIMORE BLONDE ALE BOTTLE 6
TRIPEL - WEYERBACHER MERRY MONKS TRIPEL 9
PILS - BROOKLYN PILS 7
SAISON - ALLAGASH SAISON 10
LAGER - KRONENBOURG 7

NATURAL WINE BY THE GLASS|BOTTLE

Sparkling LE VIGNE DI ALICE, OSÉ BRUT ROSÉ SPUMANTE, NV 13|48
White LES TÊTES "TÊTE BLANCHE" LOIRE VALLEY, FRANCE, NV 14|51
MEINKLANG "ÖSTERREICH WHITE" BURGENLAND, AUSTRIA, 2017 14|51
SEBASTIEN RIFFAULT, SANCERRE LES QUARTERONS 2017 19|70
GEORGES LIGNIER "BOURGOGNE ALIGOTÉ" BURGUNDY, FRANCE, 2015 13|48
Rose DOMAINE RIMBERT, VIN DE TABLE LE PETIT COCHON BRONZE 2019 12|44
CIRELLI CERASUOLO D'ABRUZZO ROSATO DOC 12|44
Orange MEINKLANG, ÖSTERREICH WEISSER MULATSCHAK 2018 14|51
Red IULI "LARINA" PIEDMONT, ITALY 2018 19|70
DOMAINE JEAN-PAUL DUBST, BEAUJOLAIS-VILLAGES TRACOT 2017 14|51
LECTORES VINI "POMAGRANA" CONCA DE BARBERA, SPAIN, 2018 17|62
DOMAINE DE LA CHEVALERIE "DIPTYQUE" LOIRE VALLEY, FRANCE, 2017 16|59



Breakfast Menu

AVAILABLE 7 - 10AM

PRE-ORDERED STRONGLY RECOMMENDED BY MIDNIGHT THE NIGHT PRIOR BY CALLING "0" OR FILLING OUT THE ORDER FORM PRESENTED AT CHECK-IN

HAM, EGG, & CHEESE CROISSANT SANDWICH - \$9
BACON & POTATO QUICHE SLICE - \$8
CINNAMON PECAN & RAISIN OVERNIGHT OATS (VEGAN) - \$9
FRESH FRUIT, HONEY YOGURT, GRANOLA PARFAIT - \$7
LARGE MUFFIN (CHOOSE: BLUEBERRY OR PUMPKIN) - \$6

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