

May 2023

San Marco Prosciutto di Parma, Cavaillon Melon 24
Zucchini Fritti 28
Irish Point Oysters, Jalapeno Mignonette 4

Spring Vegetable Soup 16
French White Asparagus, Hollandaise Sauce, Fine Herbs 32
91st Street Rooftop Tomatoes, Housemade Mozzarella 24
Italian Bitter Greens, Anchovy Vinaigrette, Sieved Egg 22
Maine Crab Salad, Avocado, Endive, Lime Vinaigrette 38
Maryland Soft-Shell Crab, Frisée Salad, Brown Butter 38

Housemade Fettuccine, Florida Rock Shrimp, Local Ramps 39
Scottish King Salmon, Roasted Beets & Bok Choy, Beurre Blanc 42
Sasso Farm Poussin, Roasted Spring Onions, Garlic & Rosemary Potatoes 42
Long Island Duck Breast, Pearl Onions, Fava Bean Puree, Orange Marmalade 48
First-Cut Brisket, Horseradish Mashed Potatoes, Pomegranate 65
Dry-Aged New York Strip Steak 75

Eli's Rooftop Greens, Banyuls Vinaigrette 18
Roasted Cauliflower 16
Sautéed Baby Spinach 16
Roasted Brussels Sprouts 16
Horseradish Mashed Potatoes 16
Tower of Pommes Frites 19

DESSERT

The Eli's Table Cheese Course 28
Chocolate Layer Cake 14
Stone Fruit Crostata, Vanilla Ice Cream 14
Strawberry Rhubarb Shortcake, Yogurt Ice Cream 14
Vanilla Panna Cotta, Mixed Berry Sauce 14
Brown Sugar Ice Cream Sundae, Popcorn, Peanut Caramel Crunch 18
Sorbet Trio: Rhubarb, Pineapple, Melon 14

COFFEE

Espresso 4.5 | Double Espresso 6
Americano 6 | Macchiato 6.5
Cappuccino 6.5 | Latte 6.5
Pot of Tea 6.5
Black, Green, Mint, Verbena, Chamomile



Ask about Private Parties & Wine Dinners