

In Room Dining

by

EXECUTIVE CHEF MACKENZIE MANTEGAZZA

My Promise to you...

Redefining the in-room dining experience is imperative for us. Ensuring that our guests have the best, freshest, locally sourced ingredients on an ever-changing menu is key. We have carefully curated the menu to include classics and favorites, along with outstanding seasonal dishes.



4 Breakfast Beverages **10** Wine, Beer, Spirits **24** Late Night Cravings

6 Early Morning Start **16** All Day Dining **26** For the Little Ones



Gluten-free or menu option available



Plant based or menu option available

The Hotel assesses the Customer mandatory Fees and a mandatory Service Charge in addition to the prices charged for certain services. Any mandatory Fee, which includes but is not limited to the 6% Administrative Fee assessed for Banquets and the \$15 Delivery Fee for Room Service, is retained by the Hotel to cover its overhead costs, is not a gratuity, and will not be distributed to any Hotel staff members or employees. Only charges designated as a Service Charge will be distributed to employees of the Hotel, which includes but is not limited to the 18% mandatory Service Charge. Any additional gratuity, the Customer chooses to add on top of the mandatory Service Charge, is at its sole discretion and will be distributed in full to the Hotel's employees, only.

Beverages



JUICES

FRESH 15

Orange or grapefruit

DETOX 16

Cucumber, celery, **New York State** apples, kale, lemon, ginger

IMMUNE 16

Beets, carrot, **New York State** apples, lemon, lime, ginger

RADIANT ROOTS 16

Carrot, pineapple, ginger, turmeric

THE VITALITY FLIGHT 22

4oz pour of each house made juice (Detox, Immune and Radiant Roots)

SMOOTHIES

ENERGIZER 18

Beet, blueberry, ginger, **Red Jacket Orchards** cold pressed apple juice, agave

ANTIOXIDANT 18

Blueberry, açai, banana, Greek yogurt, **Catskill Provisions** raw honey

REFRESH 18

Mango, orange juice, Greek yogurt, lime, fresh mint

We work exclusively with **Ronnybrook Dairy** for all of our fresh milk products

ORGANIC TEAS

BLACK 12

English Breakfast
Earl Grey
Lemon Ginger
Masala Chai
Vanilla Bean

GREEN 12

Jade Green
Japanese Genmaicha

HERBAL 12

Chamomile Medley
Peppermint
Valerian Dream

BARISTA

Freshly brewed Lavazza Coffee.
All selections also available iced, regular, or decaffeinated

COFFEE Small 12 Large 18

FRENCH PRESS Small 14 Large 19

SPECIALTY COFFEE 12
Caffè latte, caffè mocha, cappuccino

ESPRESSO Single 7 Double 9

Regular or decaffeinated

HOT CHOCOLATE 16

Whipped cream

MATCHA LATTE 16

Matcha powder, milk

ADDITIONAL

ESPRESSO SHOT 5



Early Morning Start



Breakfast Specials

THREE EGGS 24 
Any style, Vegan Eggs available

**WHOLE EGG
EGG WHITE OMELET
OR VEGAN EGG** 31  
Filling of your choice

EGGS BENEDICT 36 
Canadian bacon, **Orwashers** English
muffin, hollandaise

**CRAB CAKE
EGGS BENEDICT** 40 
Jumbo lump crab cakes, avocado
Orwashers English muffin, topped
with hollandaise

EGGS ROYALE 38 
Catsmo Gold Label smoked salmon,
Orwashers English muffin, hollandaise

AVOCADO CROAST 33  
Poached eggs, avocado, croissant
arugula, pecorino cheese

SHAKSHUKA 29 
Happy Eggs, tomatoes, peppers
Flavour Fields micro cilantro

AVOCADO TOAST 26  
Candied ginger, chia seeds, Norwich
Meadow Farms radish, **Flavour Fields**
micro arugula, multigrain bread

**SUNNY SIDE UP
FRITTATA** 31  
Seasonal vegetables,
Flavour Fields superfood mix

**THE TRIBECA
BREAKFAST SANDWICH** 33
2 Eggs
Choice of bread 
Choice of breakfast protein
Choice of cheese
Choice of side

Add Avocado 4
Add Spinach 2
Add Fig Jam 1

Breakfast Sets

FEELS LIKE SUNSHINE 35 
Express Breakfast
Selection of pastries, whole fruit
choice of coffee or juice

BIG APPLE 48  
Two eggs any style, choice of two
sides, choice of toast, choice of
coffee or tea

**BROWNSTONE
BREAKFAST** 78 
Two eggs any style, choice of 2 sides
choice of pancakes or french toast
Vanilla La Fermiere yogurt, choice of
toast, choice of coffee or tea

Griddle

*Served with fresh berries,
whipped butter, upstate NY maple syrup*

**CHEF'S FAMILY
FRENCH TOAST** 32
French baguette soaked in a rich
vanilla custard, fried to golden
perfection, and finished with a warm
caramelized banana sauce, powdered
sugar and whipped cream

**BUTTERMILK
PANCAKES** 30

BELGIAN WAFFLE 30
Chocolate chips, fresh berries

The Bagel Collection

LUXE & LOX 33
Nova Scotia smoked salmon, cream cheese
red onion, capers, Essa bagel

PARK & PORK 29
Bacon, arugula, tomato, cream cheese
avocado

BALSAMIC & BERRY 25
Balsamic Roasted strawberries, peppercorn
whipped ricotta cheese, basil, honey

SIDES 12 each

**APPLEWOOD
SMOKED BACON** 

TURKEY BACON 

CHICKEN APPLE SAUSAGE 

SAUTÉED BROCCOLINI  

SAUTÉED SPINACH  

GRILLED TOMATO  

SLICED AVOCADO  

VEGAN SAUSAGE  

SWEET POTATO FRIES  

SMOKED SALMON 

**POTATO HASH WITH
SAUTÉED PEPPERS
AND ONIONS**  

All eggs used are Free Range,
Amber yolk Heritage Eggs from
Happy Egg Co.

GRAINS

CEREAL 18
Served with berries, bananas
and choice of milk

GRANOLA PARFAIT 24 
Maple toasted granola, Greek yogurt
sweet berries, **Catskill Provisions**
raw honey

VEGAN GRANOLA
PARFAIT 22 
Maple toasted granola, Cocojune
coconut yogurt, sweet berries,
Catskill Provisions raw honey

ORGANIC OATMEAL 22  
Served with a choice of cinnamon &
sugar, almonds, **Catskill Provisions**
raw honey, bananas, fresh berries,
chia seeds

LA FERMIÈRE YOGURT 12 
Plain, Vanilla, Orange Blossom Honey

FRUIT

SELECTION OF SEASONAL
SLICED FRUITS 22  

AÇAÍ BOWL 26  
Banana, raspberries,
blueberries, organic gluten free granola

BAKERY

Served with cream cheese
and seasonal jams

NEW YORK CITY
ESS- A BAGELS 7 each 
Plain, sesame, everything

NY MUFFINS 7 each
Blueberry sour cream, Lemon-Poppy Seed,
Gluten-Free (Chef's Selection)

TOASTED BREAD - 2 SLICES 7  
Sourdough, rye, multigrain,
English muffin, white, gluten free

PASTRIES

SWEET 7 each
Croissant, pain au chocolat
almond croissant

BAKERY BASKET 20
Choice of 3 pastries





Wine, Beer and Spirits

By the Glass

SPARKLING / CHAMPAGNE

	Glass 5 oz.	Full Bottle
LAURENT-PERRIER LA CUVÉE, BRUT (187ml Bottle) Champagne, France		58
ZARDETTO, PROSECCO, Veneto, Italy	22	120
DOMAINE CHANDON, BRUT, California, USA	26	135
LUCIEN ALBRECHT, CRÉMANT D’ALSACE BRUT ROSÉ, Alsace, France	31	110
FIOL, PROSECCO ROSÉ, Veneto, Italy	24	130

WHITE

LIOCO, CHARDONNAY, ESTERO, Russian River Valley	38	160
CRAGGY RANGE, SAUVIGNON BLANC, Martinborough, New Zealand	22	100
CHÂTEAU DE SANCERRE, SAUVIGNON BLANC, Loire Valley, France	26	120
ZENATO, PINOT GRIGIO DELLE VENEZIE, Veneto, Italy	19	90
LOUIS JADOT STEEL, CHARDONNAY, Burgundy, France	24	110
TERRAS GAUDA, RÍAS BAIXAS ALBARIÑO, Abadía de San Campio, Spain	18	90

ROSÉ

WHISPERING ANGEL, ROSÉ, Provence, France	28	125
PLANETA, ROSÉ, Sicily, Italy	24	110

RED

RAVEL & STITCH, CABERNET SAUVIGNON, Central Coast, California	23	95
HARVEY & HARRIET, RED BLEND, Paso Robles, California	28	115
LOUIS JADOT BOURGOGNE, PINOT NOIR, Burgundy, France	32	130
ALTOS LAS HORMIGAS, MALBEC, Mendoza, Argentina	18	90
CVNE RIOJA CRIANZA, TEMPRANILLO, Rioja, Spain	26	115

Beer

CORONA EXTRA	12
STELLA ARTOIS	12
HEINEKEN LAGER	12
HEINEKEN O.O	12
SAMUEL ADAMS BOSTON LAGER	12

Wine

CHAMPAGNE

TAITTINGER CHAMPAGNE BRUT CUVÉE PRESTIGE, Champagne, France	175
LAURENT-PERRIER LA CUVÉE, BRUT, Champagne, France	225
VEUVE CLICQUOT YELLOW LABEL, BLEND, Champagne, France	295
RUINART, BLANC DE BLANCS, Champagne, France	370
VEUVE CLICQUOT “LA GRANDE DAME”, Champagne, France	810
KRUG GRANDE CUVÉE BRUT, Champagne, France	850
DOM PERIGNON 2013 BRUT, Champagne, France	995
LOUIS ROEDERER CRISTAL, Champagne, France	1,250

ROSÉ CHAMPAGNE

VEUVE CLICQUOT, ROSÉ, NV, Champagne, France	290
TAITTINGER CHAMPAGNE PRESTIGE ROSÉ, Champagne, France	320
LAURENT-PERRIER CHAMPAGNE BRUT ROSÉ, Champagne, France	360
RUINART ROSÉ BRUT, BLEND, Champagne, France	380

SPARKLING WINE

LUCIEN ALBRECHT, CRÉMANT D’ALSACE BRUT ROSÉ, Alsace, France	110
ZARDETTO, PROSECCO, Veneto, Italy	120
DOMAINE CHANDON, BRUT, California, USA	135
FERRARI TRENTO, BRUT ROSÉ, Trentino, Italy	135
FIOL, PROSECCO ROSÉ, Veneto, Italy	130

WHITE WINE

HAVEMEYER, RIESLING KABINETT, Mosel, Germany	65
FERRARI-CARANO, FUMÉ BLANC, Sonoma County, California	75
BARON HERZOG, CHARDONNAY, Central Valley, California	75
LAGUNA, CHARDONNAY, Russian River Valley, California	85
DOMAINE SEGUINOT-BORDET, CHABLIS, Burgundy, France	85
ZENATO, PINOT GRIGIO, Veneto, Italy	90
STAGS LEAP CELLARS KARIA, CHARDONNAY, Napa Valley, California	95
TERRAS GAUDA, ALBARIÑO, Rías Baixas, Spain	95
TERLATO, PINOT GRIGIO, Friuli, Italy	95
Craggy Range, Sauvignon Blanc, Martinborough, New Zealand	100
Jermann, Pinot Grigio, Friuli, Italy	110
Sonoma Cutrer, Chardonnay, Sonoma Coast, California	110
Louis Jadot Steel, Chardonnay, Burgundy, France	110
Carpe Diem, Chardonnay, Anderson Valley, California	120
Château de Sancerre, Sauvignon Blanc, Loire Valley, France	120
Santa Margherita, Pinot Grigio, Alto Adige, Italy	120
Twomey, Sauvignon Blanc, Napa Valley, California	140

Flowers, Chardonnay, Sonoma Coast, California	160
Louis Jadot, Pouilly Fuisse 1er Cru, Burgundy, France	180
Kistler ‘Les Noisetiers’, Chardonnay, Sonoma, California	260
Domaine du Château de Meursault “Les Charmes Dessus”, Burgundy, France	495
Louis Jadot, Meursault, Burgundy, France	360
Louis Jadot, Le Montrachet, Burgundy, France	2,600

ROSÉ WINE

Acrobat, Rosé of Pinot Noir, Oregon, USA	75
Mirabeau, Belle Année Rosé, Côtes de Provence, France	100
Domaines Ott, Clos Mireille, Côtes de Provence, France	250
Domaine Ott, Etoile Rosé, Côtes de Provence, France	450
Whispering Angel, Rosé, Provence, France	125
Planeta, Rosé, Sicily, Italy	110

RED WINE

Baron Herzog, Cabernet Sauvignon, Central Valley AVA, California, USA	65
Pinot Noir, Steelhead Vineyards 2017, Sonoma County AVA, California, USA	65
Cabernet Sauvignon, Columbia 2018, Columbia Valley AVA, Washington, USA	75
Famiglia Bianchi, Malbec 2014, Mendoza, Argentina	75
M. Chapoutier Côtes du Rhône Belleruche 2022, Rhône, France	75
Merlot, Paso Creek 2013, California, USA	75
Zinfandel, Ravenswood 2011, Napa Valley, California, USA	75
Capcanes Peraj Petita Mevushal 2016, Montsant DO, Spain	85
Pinot Noir, Bridlewood 2018, Central Coast, California, USA	85
Recanati, Cabernet Sauvignon 2015, Upper Galilee, Israel	95
Gérard Bertrand, L’Hospitalet “La Clape”, La Clape AOP, Languedoc, France	95
Meiomi, Pinot Noir NV, California, USA	95
Ravel & Stitch, Cabernet Sauvignon 2019, Central Coast AVA, California, USA	95
Banfi, Tuscany Chianti Superiore DOCG 2022, Tuscany, Italy	95
St. Francis “Old Vines”, Zinfandel 2013, Sonoma County, California, USA	110
Altos Las Hormigas, Malbec, Mendoza, Argentina	110
Beaulieu Vineyards, Merlot 2016, Napa Valley, California, USA	110
Chateau Baret, Bordeaux Blend 2009, Bordeaux, France	110
Siduri, Pinot Noir 2017, Santa Barbara County, California, USA	110
CVNE, Rioja Cune Crianza 2020, Rioja, Spain	115
Harvey & Harriet, Red Blend 2023, Paso Robles, California, USA	115
Cristom Vineyards, Pinot Noir, Willamette Valley, Oregon, USA	120
Marqués de Murrieta Reserva 2014, Rioja Alta, Spain	120
Markham, Merlot 2016, Napa Valley, California, USA	120
Wölffer Estate, Cabernet Franc ‘Caya’, The Hamptons AVA, New York, USA	120
Mischief and Mayhem, Pinot Noir 2013, Bourgogne, France	120

Wine

RED WINE (continued)

CHÂTEAU VIEUX CARDINAL LAFAURIE, BORDEAUX 2014, Lalande de Pomerol, France	125
LOUIS JADOT, BOURGOGNE PINOT NOIR 2022, Bourgogne, France	130
CHÂTEAU DE JACQUES, MOULIN À VENT 2021, Beaujolais, Burgundy, France	135
DOMAINE LUCIEN BARROT ET FILS, CHÂTEAUNEUF DU PAPE, Southern Rhône, France	140
BEAULIEU VINEYARDS, MERLOT 2013, Napa Valley, California, USA	145
FRANK FAMILY, PINOT NOIR, Carneros AVA, California, USA	150
BEN HAINES, SYRAH “UNDER WOODS” 2019, The Grampians, Victoria, Australia	170
GARY FARRELL, PINOT NOIR “RUSSIAN RIVER SELECTION” 2016, Russian River Valley, California, USA	180
SYRAH, TENET LE FERVENT – COSTIÈRES DE NÎMES AOP 2013, Southern Rhône, France	180
CAKEBREAD CELLARS, PINOT NOIR “TWO CREEKS” 2020, Anderson Valley AVA, California, USA	190
MICHELE CHIARLO, BARBARESCO “REYNA” 2014, Barbaresco DOCG, Piedmont, Italy	195
DUCKHORN, MERLOT 2021, Napa Valley, California, USA	210
RIOJA GRAN RESERVA, VINA REAL 2016, Rioja Alta, Spain	210
FLOWERS, PINOT NOIR 2021, Sonoma Coast AVA, California, USA	250
LA SPINETTA, BARBARESCO “GALLINA” 2020, Barbaresco DOCG, Piedmont, Italy	590
PAHLMeyer, RED BLEND, Napa Valley, California, USA	750
MARQUÉS DE MURRIETA, CASTILLO Y GAY GRAN RESERVA, Rioja Alta, Spain	750
SASSICAIA 2020I– BOLGHERI DOC, Tuscany, Italy	1,050
PATRIMONY, CABERNET SAUVIGNON 2019, Adelaida District, Paso Robles AVA, California, USA	1,050
CHÂTEAU MOUTON ROTHSCHILD, Pauillac, Bordeaux, France	1,555
OPUS ONE, RED BLEND 2021, Oakville AVA, Napa Valley, California, USA	1,600



Spirits

INDIVIDUAL SERVINGS

Served in a tall glass with ice for your convenience.
Select your Spirit & Mixer – (Double Servings of 50ml):

Mixers by Fever Tree:

Club Soda, Tonic, Ginger Beer, Ginger Ale

Selection of Soda:

Coke, Diet Coke, Sprite, Coke Zero, Redbull

Selection of Juices:

Cranberry, Orange, Grapefruit, Apple, Pineapple
Lemon, Lime

Selection of Garnishes:

Lime, Lemon, Grapefruit, Orange, Olives
Citrus Twist, Brandied Cherries

GIN

THE BOTANIST GIN	36
BOMBAY SAPPHIRE GIN	38
HENDRICK’S ORIGINAL GIN	42

TEQUILA

HERRADURA SILVER –	36
CASAMIGOS, BLANCO TEQUILA	38
CASAMIGOS, REPOSADO TEQUILA	42
HERRADURA AÑEJO	42
DON JULIO 1942	180

VODKA

TITO’S HANDMADE VODKA	36
GREY GOOSE VODKA	40
BELVEDERE VODKA	46

BOURBON & WHISKEY

BULLEIT BOURBON	44
MAKERS MARK BOURBON	38
WOODFORD BOURBON	42

SCOTCH & WHISKY

CHIVAS REGAL 15 YEARS	38
GLENFIDDICH 12 YEAR SINGLE MALT	44
JOHNNIE WALKER BLACK	42
JOHNNIE WALKER BLUE LABEL	160
THE BALVENIE 12 YEAR DOUBLEWOOD	48

RUM

BACARDI SUPERIOR RUM	36
DIPLOMATICO RESERVA EXCLUSIVA	38

FULL BOTTLE SERVICE

Select your Spirit & Mixers

6 Bottles of mixer / 1 carafe of juice /
Garnishes of your choice

Mixers by Fever Tree:

Club Soda, Tonic, Ginger Beer, Ginger Ale

Selection of Soda:

Coke, Diet Coke, Sprite, Coke Zero, Redbull

Selection of Juices:

Cranberry, Orange, Grapefruit, Apple, Pineapple
Lemon, Lime

Selection of Garnishes:

Lime, Lemon, Grapefruit, Orange, Olives
Citrus Twist, Brandied Cherries

WHISKEY & SCOTCH

JOHNNIE WALKER BLACK	310
JOHNNIE WALKER BLUE LABEL	1,340
GLENFIDDICH 12YR	140
BALVENIE 12 DOUBLEWOOD	470
MACALLAN 12	560
BULLEIT BOURBON	250
MAKERS MARK	250
WOODFORD RESERVE	345

VODKA

BELVEDERE	260
TITO’S	210
GREY GOOSE	300

GIN

BOMBAY SAPPHIRE	265
HENDRICK’S	330
THE BOTANIST	280

RUM

DIPLOMATICO	260
BACARDI SUPERIOR	240

TEQUILA & MEZCAL

CASAMIGOS BLANCO	330
CASAMIGOS REPOSADO	405
DON JULIO 1942 AÑEJO	1,100
HERRADURA SILVER	310
HERRADURA AÑEJO	370
CASA DRAGONES BLANCO	560
ILEGAL MEZCAL JOVEN	300

All Day Dining



APPETIZERS

HOUSE BAKED SALTED ROLLS 10

Whipped garlic-herb butter

SALMON TARTARE 32

Faroe Island Salmon, crispy rice, charred jalapeño and yuzu aioli, **Flavour Fields** micro chives

CLASSIC SHRIMP COCKTAIL 33

Jalapeño and horseradish cocktail sauce

MEZZE PLATE 32

Served with tzatziki, paprika hummus, marinated mixed olives marinated roasted vegetables, grilled pita

BUFFALO WINGS 30

Blue cheese, celery

BBQ WINGS 30

Blue cheese, celery

ASIAN WINGS 30

Ranch, cucumber salad

JUMBO LUMP CRAB CAKES 29

Yuzu-Jalapeño Aioli



SALADS

CAESAR SALAD 30

Gotham Greens Romaine, Parmigiano Reggiano, garlic breadcrumb, classic Caesar salad dressing

GREEK SALAD 32

Eli & Alis beefsteak tomatoes, barrel aged feta shaved red onions, green peppers cucumber, Kalamata olives

FORAGER'S

GREEN SALAD 28

Enokie mushrooms, avocado, **Eli & Alis** cherry tomatoes, **Flavour Fields** micro toona & lemon vinaigrette

CITRUS BEET CARPACCIO 32

Citrus vinaigrette, Feta cheese, pistachios fried garlic, arugula

TUNA POKE BOWL 38

Brown rice, avocado, cucumber, radish edamame, carrots, sriracha mayo sesame, scallions

SALAD ENHANCEMENTS

Hard-Boiled Eggs (2) 12

Chicken (6oz) 16

Salmon (7oz) 21

Shrimp (8 pcs) 22

Steak (7oz) 26

SOUPS

CHICKEN NOODLE SOUP 22

Roasted chicken soup, vegetables egg noodles

SAN MARZANO TOMATO SOUP 22

Ronnybrook Dairy crème fraîche

Sandwiches

Served with choice of French fries, chips or green salad

TURKEY CLUB SANDWICH 36

Oven Roasted Turkey, crisp bacon, lettuce, tomato avocado, multigrain bread

HERBED GRILLED CHICKEN SANDWICH 34

Caramelized apple onion jam, whipped Brie, balsamic, lettuce, tomato on a ciabatta roll

TRIBECA PRIME BURGER 44

Short rib Angus beef burger, aged NY cheddar, **Gotham Greens** crispy green leaf lettuce, **Eli & Alis** tomatoes, **Patriot Pickles** crispy onions, aioli, brioche bun

IMPOSSIBLE BURGER 38

Gotham Greens butterhead lettuce, **Eli & Alis** tomatoes, avocado crispy onions, **Patriot Pickles**, **Orwashers** English muffin



Pasta

Gluten free pasta also available

SPAGHETTI POMODORO 32

Crushed cherry tomatoes, extra virgin olive oil, **Gotham Greens** basil, garlic

SFOGLINI RIGATONI WITH SHORT RIB RAGU 39

Ricotta salata, **Gotham Greens** basil

NASI GORENG 32

Vegetable fried rice, sunny-side up **Happy Eggs** egg, crispy garlic & shallots

PASTA ENHANCEMENTS

- Chicken (6oz) 16
- Salmon (7oz) 21
- Shrimp (8 pcs) 22
- Steak (7oz) 26



Pizza

House made pizza.
Gluten free option available

PLAIN CHEESE PIZZA 24

Lioni's Fresh Mozzarella, tomato **Gotham Greens** basil

PROSCIUTTO & FIG 32

Prosciutto, burrata, arugula, fig jam, balsamic

PEPPERONI 27

Mozzarella, **Salumeria Biellese** pepperoni, tomato, **Gotham Greens** Basil

Fish

GRILLED FAROE ISLAND SALMON 42

Asparagus, charred lemon



Meats

FREE RANGE LANCASTER COUNTY HALF CHICKEN 38
Lemon-herb marinade

28-DAY DRY ADGED NY STRIP 78 
Topped with cipolini onion ragu

SIDES

SAUTÉED SPINACH WITH ROASTED GARLIC 14  

SAUTÉED BROCCOLINI WITH CHILI FLAKES 14  

ROASTED MUSHROOMS 14  

GRILLED ASPARAGUS 14  

STARCH

MACARONI & CHEESE 14 

SWEET POTATO FRIES 14  

FRENCH FRIES 14  

PARMESAN TRUFFLE FRIES 16  

YUKON MASHED POTATOES 14  

TRUFFLE MASHED POTATOES 16  

OUR FOOD SOURCES

Partnering with local vendors, both small and large, helps us to ensure we are always working with the best New York has to offer.

Our seasonally changing menu gives us the flexibility to focus on peak products, offering them to you when they are at their best.

Sweets



LAYERED CHOCOLATE CAKE 22  
With chocolate ganache

LEMON BERRY MATCHA 24  
*Zesty lemon and earthy matcha cake,
finished with a silky mixed berry mousse*

NY STYLE CHEESECAKE 22 
Seasonal compote

SEASONAL SLICED FRUIT 22  

CHOCOLATE CHIP COOKIES 12



FROZEN

ICE CREAM 20 
*Choice of 3 scoops:
Chocolate, vanilla, strawberry*

SORBET 20 
*Choice of 3 scoops:
Lemon, raspberry, coconut-lime*

MILKSHAKES

CLASSIC MILKSHAKE 18 
*Choice of: vanilla, strawberry
chocolate*



Late Night Cravings

BREAKFAST

NEW YORK CITY ESS- A BAGELS 7 each 
Plain, sesame, everything

TOASTED BREAD - 2 SLICES 7
Sourdough, rye, multigrain
English muffin, white, gluten free

LA FERMIÈRE YOGURT 12 
Plain, vanilla, orange blossom honey

THREE EGGS 24 
Any style

APPETIZER

CAESAR SALAD 30 
Gotham Greens Romaine, Parmigiano Reggiano
garlic breadcrumb, classic Caesar salad dressing

BUFFALO WINGS 30
Blue cheese, celery

BBQ WINGS 30
Blue cheese, celery

ASIAN WINGS 30
Ranch, cucumber salad

MAINS

TRIBECA PRIME BURGER 44 
Short rib Angus beef burger, aged NY cheddar, **Gotham Greens** crispy green leaf lettuce, **Eli & Alis** tomatoes, **Patriot Pickles**, crispy onions, aioli, brioche bun

IMPOSSIBLE BURGER 38 
Gotham Greens butterhead lettuce, **Eli & Alis** tomatoes, avocado crispy onions, **Patriot Pickles**, **Orwashers** English muffin

SPAGHETTI POMODORO 32 
Crushed cherry tomatoes, extra virgin olive oil
Gotham Greens basil, garlic

NASI GORENG FRIED RICE 32 
Vegetable fried rice, sunny-side up
Happy Eggs egg, crispy garlic & shallots

PLAIN CHEESE PIZZA 24 
Lioni's Fresh Mozzarella, tomato
Gotham Greens basil



PROSCIUTTO & FIG PIZZA 32
Prosciutto, burrata, arugula, fig jam, balsamic

PEPPERONI PIZZA 27
Mozzarella, **Salumeria Biellese** pepperoni, tomato, **Gotham Greens** Basil

SIDES

SAUTÉED SPINACH WITH ROASTED GARLIC 14 

PARMESAN TRUFFLE FRIES 16 

FRENCH FRIES 14 

MACARONI & CHEESE 14 

DESSERT

ICE CREAM 20 
Choice of 3 scoops: Chocolate, vanilla, strawberry

SORBET 20 
Choice of 3 scoops: Lemon, raspberry, coconut-lime

CHOCOLATE CHIP COOKIES 12

CLASSIC MILKSHAKE 18 
Choice of: vanilla, strawberry, chocolate or peanut butter

For the little Ones

BEVERAGES

JUICES 8

Apple, orange, cranberry

MILK 8

Skim, low fat, whole
chocolate, soy

SMOOTHIE 10

Strawberry banana

BREAKFAST

CEREAL 12

All served with berries
bananas and your choice
of milk

LA FERMIÈRE

YOGURT 12

Plain, vanilla, orange blossom
honey

SILVER DOLLAR

PANCAKES 14

TWO SCRAMBLED

EGGS WITH TOAST 18



LUNCH & DINNER

CHICKEN NOODLE SOUP 12

SPAGHETTI WITH TOMATO SAUCE OR BUTTER & CHEESE 18

MAC 'N CHEESE 16

GRILLED CHICKEN BREAST* 20

FAROE ISLAND SALMON & BROCCOLI* 20

PB&J SANDWICH* 18

CHICKEN TENDERS* 20

GRILLED CHEESE* 18

SIDES

FRENCH FRIES 14

MIXED GREEN SALAD 12

STEAMED BROCCOLI 12

TREATS

CHOCOLATE CHIP COOKIES 12

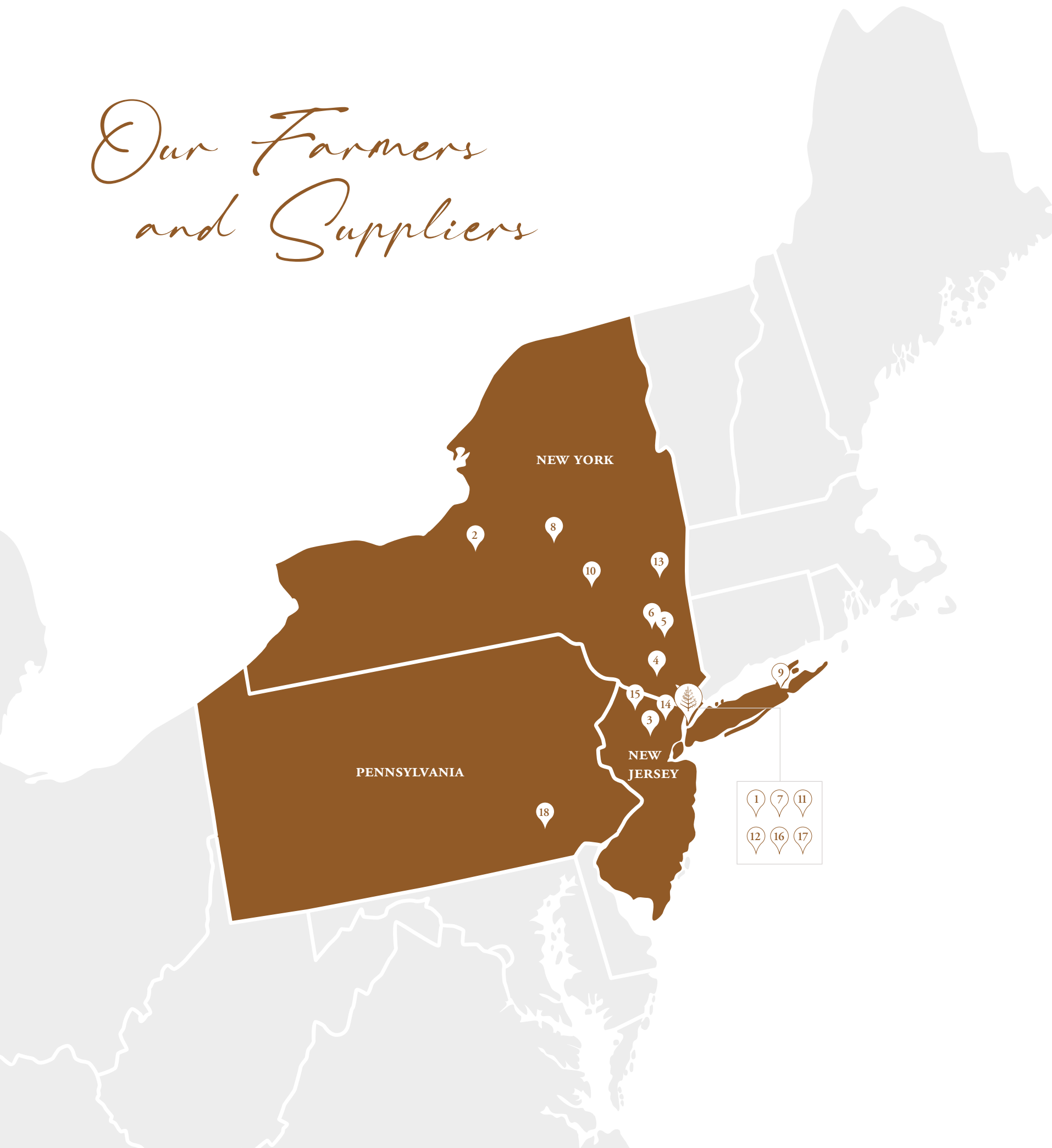
ONE SCOOP ICE CREAM 8

Chocolate, strawberry, or vanilla
with whipped cream

* served with one complimentary side



Our Farmers and Suppliers



FOUR SEASONS HOTEL

New York Downtown

1 GOTHAM GREENS

Brooklyn, NY

2 RED JACKET ORCHARDS

Geneva, NY

3 BLUE ACRES ORGANIC BABY ARUGULA

Pennington NJ

4 NEW YORK STATE APPLES

Hudson Valley

5 CATSMO GOLD LABEL

Wallkill NY

6 RONNY BROOK FARMS

Ancramdale, NY

7 ORWASHERS BREAD CO.

Manhattan NY

8 NORWICH MEADOW FARMS

Norwich NY

9 FLAVOUR FIELDS

Riverhead Long Island

10 CATSKILL PROVISIONS RAW HONEY

Catskills NY

11 ESS-A BAGELS

Manhattan

12 ELI & ALIS

Brooklyn NY

13 SFOGLINI PASTA

Coxsackie NY

14 LIONI LATTICINI

Union NJ

15 PATRIOT PICKLES

Wayne, NJ

16 SALUMERIA BIELLESE

Manhattan NY

17 MURRAYS CHEESE

Manhattan NY

18 LANCASTER FARMS FRESH

Lancaster, PA

Bon Appetit



FOUR SEASONS
HOTEL
NEW YORK DOWNTOWN

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