



## STARTERS

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### CHILLED BEAU SOLEIL OYSTERS

On The Half Shell with Traditional Garnishes 24 half dozen | 42 dozen

### VEGETABLE CRUDITÉ SALAD

Chickpea Hummus, Fresh Mint & Lemon Dressing 18

### YELLOWTAIL TUNA TARTARE

Young Coconut, Pea Shoots, Preserved Ginger & Grated Macadamia 30

### ICEBERG CAESAR SALAD

Parmesan-Fried Anchovies 21

### MIXED GREEN SALAD

Warm Goat Chèvre, Caramelized Pears & Toasted Hazelnut Vinaigrette 18

### BRAISED SHORT RIB TERRINE

German-Style Potato Salad & Whole Grain Mustard 24

### PARKER HOUSE ROLLS

Sea Salt 8

## THE WS ART COLLECTION

The La Belle Epoque art which adorns the walls and menus of WS New York is part of The Wine Spectator Collection. Wine Spectator Publisher Marvin R. Shanken, with his wife Hazel, assembled this poster treasure, considered one of the finest French poster collections in the world.

Both the text and the pictures share the story of a nostalgically evocative time over a century ago, “La Belle Epoque,” the era of Toulouse-Lautrec, Sarah Bernhardt, Art Nouveau, and Victorian prudery alongside the naughty cancan. The images in these posters recreate the popular culture of the time, amusingly, entertainingly, and informatively. WS New York’s original poster collection includes Moulin Rouge, Le Grillon, France Champagne, Divan Japonais, Rajah, Champagne Ruinart, and Contratto, among others.



## ENTRÉES

### LINGUINE & SHRIMP SCAMPI

Sweet Garlic Cream & Gremolata Breadcrumbs 24 / 34

### FAROE ISLAND SALMON AMANDINE

Roasted Cauliflower & Lemon-Dill Butter 36

### SPATCHCOCK OF HERITAGE CHICKEN

Grilled Lemon & Mushroom Marsala Sauce 34

### 16oz HERB ROASTED PRIME BEEF RIBEYE ROASTED ON THE BONE 65

### 8oz PRIME BEEF FILET MIGNON 70

Sauce Au Poivre & Watercress

### MUSHROOM & PEARL BARLEY RISOTTO

Parmigiano-Reggiano 24

### WS TAVERN CHEESEBURGER

Traditionally Dressed, Sesame Seed Bun & French Fries 25

### DAILY SPECIALS

#### *Starter*

#### SAUTÉED HUDSON VALLEY MOULARD DUCK FOIE GRAS

Caramelized Butternut Squash, Stewed Plums  
& 30 Year Balsamic Vinegar 45

#### *Entrée*

#### PAN ROASTED DIVER SEA SCALLOPS

Fall Squash Velouté & Brussel Sprouts Fondue  
24 / 38

#### *Dessert*

#### CHOCOLATE CHIP COOKIE SUNDAE

Vanilla Ice Cream, Chocolate & Whipped Cream 12

## SIDES

### CARAMELIZED BRUSSELS SPROUTS

Sea Salt & Garlic Oil 14

### FRENCH FRIES 10

### ONION RINGS 14

### ROASTED & GLAZED SWEET CARROTS 14

### MAITAKE MUSHROOMS au GRATIN 16

## DESSERTS

12

### PUMPKIN BREAD

Oat Crumble & Coffee Crunch Ice Cream

### SPICED APPLE DOUGHNUTS

Brown Butter Pecan Ice Cream & Salted Caramel Sauce

### CHOCOLATE CREAM PIE

Smoky Cashews, Bourbon & Banana Sorbet

### VANILLA BEAN RICE PUDDING

Cinnamon, Poached Pear & Candied Hazelnut