

sample menu **the kitchen counter @ beacon restaurant** 212.332.0508

"dinner with the chefs" {sample menu}

sergio lopez, chef de cuisine

waldy malouf, chef/co-owner

at the bar

fried tarragon lobster saffron xeres	wild mushroom pizza red onion basil	roasted oysters mignonette shallot herbs	seared cauliflower chipotle almonds scallop	roasted bass braised fennel lemon	sage olives fall vegetable ravioli	orange arugula roasted duck scallion	<i>Intermission</i>	garlic horseradish marrow bone flat leaf toast	bbq short rib grits cheddar foie gras	lamb chop capers garlic pearls	sorbet concord grape peanut butter bananas	soufflé chocolate smoked vanilla ice cream
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beacon **pomatini**

cairnbrae, **sauvignon blanc**, new zealand,

costello, **cabernet sauvignon**, california 2005

leffe blonde, **ale**, belgium

el coto, **rioja**, spain 2004

la spinetta, **muscato**, italy, 2007

thursday nights only! reservation required | \$98 per person plus tax & 20% gratuity

25 west 56 street

new york city

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