

T H E  
C O R  
N E R

## WINTER

HOTEL TIVOLI  
53 BROADWAY  
TIVOLI, NY 12583

### OYSTERS

HARISSA COCKTAIL, MP  
PROSECCO MIGNONETTE,  
LEMON

### SALAD

GEM LETTUCE, GREEK OLIVE, FETA, 16 RED AND WHITE ENDIVE, 17  
PICKLED RED ONION, WATERMELON  
RADISH, RED WINE VINAIGRETTE POMEGRANATE VINAIGRETTE ,  
GORGONZOLA, BLOOD ORANGE

### APPETIZERS

BURRATA, BLACK GARLIC, ROASTED 19 MEZZE, CRISPY CHICKPEAS, PECAN 23  
SQUASH, PISTACHIO, MAPLE SYRUP, FALAFEL, MARINATED HALLOUMI,  
PECORINO HUMMUS, GREEN TAHINI, MARCONA  
ALMONDS, HARISSA OLIVES

BEETS, LABNEH, FENNEL, CITRUS, 18  
POMEGRANATE, WATERCRESS,  
PISTACHIO

### PASTA

FRESH SPAGHETTI, COCKLES, 28 FRESH PAPPARDELLE, BRAISED LAMB 29  
PRESERVED LEMON, CHILI, CAPER SHOULDER, LEEKS, APPLE CIDER,  
GRANA PADANO

### ENTREE

NY STRIP STEAK, BRUSSELS SPROUTS, 38 SEASONAL VEGETABLE TAGINE, 25  
FIORETTO, BROCCOLI RABE, PRESERVED LEMON, GREEN CHARMOULA  
CALABRIAN CHILI

CHICKEN TAGINE, PRESERVED LEMON, 28 DUCK BREAST, SWEET POTATO, 39  
RAS EL HANOUT, COUS COUS RAINBOW CHARD, FIG, LEEK

SEAFOOD STEW, COCKLES, MUSSELS, 30  
SHRIMP, HALIBUT, COCONUT MILK,  
RED CHARMOULA

### SIDES

SAUTÉED PLANE MEADOW VEGETABLES, 10 CRISPY BRUSSELS SPROUTS, 11  
LEMON, GARLIC CALABRIAN CHILI, HONEY

ZA'ATAR FRIES, SAFFRON AIOLI 10 ROASTED SEASONAL MUSHROOMS 9

