

T H E
C O R
N E R

WINTER

HOTEL TIVOLI
53 BROADWAY
TIVOLI, NY 12583

OYSTERS

HARISSA COCKTAIL, MP
PROSECCO MIGNONETTE

SALAD

GEM LETTUCE, RADISH, LEMON, OLIVE 12
OIL, SEA SALT
RED AND WHITE ENDIVE, 17
POMEGRANATE VINAIGRETTE ,
CITRUS, SHAVED FENNEL, MINT

APPETIZERS

HEAD ON PRAWNS, RED CHARMOULA, 19
CILANTRO, LIME, GRILLED
SOURDOUGH
HUMMUS, GREEN FALAFEL, FREEKEH 21
TABBOULEH, CRISPY CHICKPEA, PITA
BEETS, LABNEH, FRISÉE, 18
GORGONZOLA, HAZELNUTS, RED WINE
VINAIGRETTE

PASTA

FRESH SPAGHETTI, LOBSTER, 30
MUSSELS, HARISSA TOMATO,
PRESERVED LEMON, FENNEL, CAPER
GREMOLATA
SPINACH AND WHIPPED FETA 27
AGNOLOTTI, CRISPY SHIITAKE, MISO
MUSHROOM BRODO

ENTREE

NY STRIP STEAK, POTATO PAVE, BABY 38
BROCCOLI, HORSERADISH CRÈME
FRÂICHE, CHIVE
COCONUT GREEN CURRY, DELICATA 25
SQUASH, BROCCOLI, SWEET POTATO,
CAULIFLOWER, STEAMED JASMINE
RICE
CHICKEN TAGINE, PRESERVED LEMON, 28
RAS EL HANOUT, COUS COUS
LONG ISLAND DUCK BREAST, SHAVED 39
BRUSSELS SPROUTS, WHITE BEAN,
CHANTERELLE MUSHROOM, BALSAMIC
JUS
WILD FAROE ISLAND SALMON, PEARL 30
COUSCOUS, ROMESCO SAUCE, BOK
CHOY, GREEN CHARMOULA

SIDES

SAUTÉED BABY BROCCOLI, GARLIC, 10
RED PEPPER, RED WINE VINEGAR
SAUTÉED SPINACH, GARLIC, LEMON 10
ZA'ATAR FRIES, SAFFRON AIOLI 10
ROASTED SEASONAL MUSHROOMS 9

