

EST. 2014

# THE PAVILION

MARKET CAFE

**DINNER**  
5:00PM TO MIDNIGHT

## RAW BAR

### MIGNONETTE & COCKTAIL SAUCE

- SHRIMP..... 4.00
- OYSTERS..... 3.00



## CRUDO

- TUNA..... 13.00  
wasabi-soy vinaigrette
- GOLDEN SNAPPER..... 11.00  
citrus salad & jalapeños

## STARTERS

- TOMATO SOUP..... 7.50  
sourdough crouton & herb crème fraiche
- HUMMUS..... 6.95  
toasted pita bread
- SQUID A LA PLANCHA..... 12.50  
spiced roasted red pepper coulis
- WILD MUSHROOM BRUSCHETTA..... 9.95  
organic poached egg & truffle butter
- FARM GOAT CHEESE & TOMATO TART 11.95  
lavander, baby dandelion salad
- BEEF CAPACCIO..... 12.95  
baby arugula, fennel & shaved parmesan
- CRISPY CALAMARI..... 12.95  
tomatillo sauce, garlic chips & lemon zest



## SALADS

- BOWL OF BABY LETTUCE..... 8.95  
cherry tomato & red balsamic vinaigrette
- GREEK SALAD..... 11.95  
tomato, cucumber, peppers, onion, olives, pita croutons, local feta cheese & lemon vinaigrette
- ORGANIC KALE CAESAR SALAD..... 11.95  
croutons, boqueron, shaved parmesan & roasted garlic vinaigrette



## ENTREES

- PAPPARDELLE AL PESTO..... 16.95  
crescenza cheese & a touch of cream
- SHORT RIB RAVIOLI..... 17.50  
beef jus & grana padano cheese
- BLUE MAINE MUSSELS & FRIES..... 18.50  
white wine, garlic, shallots & butter
- ROASTED ORGANIC CHICKEN..... 22.00  
fingerling & purple potato, broccoli rabe & thyme jus
- HANGER STEAK..... 23.50  
chive-mashed potato, wilted kale, bordelaise sauce
- ORGANIC SALMON POT AU FEU..... 22.95  
fennel, pearl onion, baby carrots, morels, tomato
- WHOLE BRANZINO..... 28.50  
vegetables ratatouille & herb vinaigrette

## MARKET - DAY SPECIALS

MONDAY	WEDNESDAY	FRIDAY	SATURDAY
COMING SOON...	COMING SOON...	COMING SOON...	COMING SOON...

## SIDES

- HERB GARLIC FRENCH FRIES..... 4.95
- MASHED POTATO..... 4.95
- TUSCAN KALE WITH CALABRIAN CHILIES & GARLIC..... 4.75
- MACARONI & CHEESE GRATIN..... 6.00



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## DRAUGHT 12oz

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**BAVIK 7**  
Pilsner, Belgium 5.2%

**SOUTHAMPTON 8**  
Double White, NY 6.7%

**AVERY 8**  
IPA, Colorado 6.5%

**KEEGAN'S 8**  
"Mother's Milk," Stout, Kingston, NY 6%

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## BOTTLED BEER

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**SOUTHAMPTON 7**  
Keller Pilsner, NY 5%

**CAPTAIN LAWRENCE "LIQUID GOLD" 8**  
Belgian Style Blonde Ale, NY 6%

**CAPTAIN LAWRENCE "FRESHCHESTER" 8**  
Pale Ale, NY 5.5%

**TWO ROADS "WORKERS COMP" 8**  
Saison, Connecticut 4.8%

**SAM ADAMS LIGHT 7**  
Boston 4%

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## GLUTEN FREE

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**ESTRELLA DAMM "DAURA" 6**  
Gluten Free, Spain 5.4%

**CIDER, ANGRY ORCHARD "CRISP" 6**  
Ohio 5%

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## NON ALCOHOLIC

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**SARANAC GINGER BEER 6**  
NY



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MARKET CAFE

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## COCKTAILS

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**PAVILION '75 11**  
Gin, Honey-Thyme Syrup, Fresh Lemon, Sparkling Wine

**METRONOME 12**  
Orange Vodka, Vanilla, Vermouth Bianco, Aztec  
Chocolate Bitters

**THE RIALTO 13**  
Dark Rum, InfiniTEA Syrup, Pineapple, Fresh Lime &  
Peychaud's Bitters

**6 TRAIN 13**  
Gin, Cucumber, Local Honey-Thyme Syrup, Soda Water

**PINK ME UP 14**  
Tequila Blanco, Yellow Chartreuse, Strawberry, Basil &  
Fresh Lemon

**PARK-SIDE 14**  
Light & Dark Rums, Fresh Mint & Lime, Guava "Foam,"  
Local Pollen

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## NON ALCOHOLIC

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**TROPICAL SUN 6**  
Tropical Fruit Juices, Fresh Mint, Guava "Foam"

**HONEY-THYME FIZZY LEMONADE 6**  
Honey-Thyme Syrup, Fresh Lemon, Soda Water

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## WINES BY THE GLASS

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**SPARKLING**  
**ROEDERER ESTATE BRUT 13/39** (HALF BOTTLE)  
Anderson Valley, California N.V.

**DRY SHERRY**  
**MANZANILLA "DELICIOSA" 7/24** (HALF BOTTLE)  
Valdespino, Jerez, Spain N.V.

**ROSÉ**  
**HERMANN J. WIEMER 10/40** (HALF BOTTLE)  
Finger Lakes, NY 2013

**CÔTES DE PROVENCE 12/48** (HALF BOTTLE)  
Domaine Jacourette, France 2013

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## WHITE

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**MUSACDET DE SEVRE ET MAINE SUR LIE 8/36**  
Domaine de la Quilla, Loire, France  
2012

**GRÜNER VELTLINER 11/44**  
Dr. Konstantin Frank, Finger Lakes,  
NY 2012

**CHARDONNAY, BENZIGER FAMILY 12/48**  
Sonoma, California 2011

**RIESLING SEMI-DRY,**  
**HERMANN J. WIEMER 13/52**  
Finger Lakes, NY 2013

**SANCERRE (SAUVIGNON BLANC),**  
**LANGLOIS CHATEAU 14/56**  
Loire, France 2012

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## RED

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**BARBERA D'ASTI, MICHELE CHIARLO 9/36**  
Piedmont, Italy 2011

**CABERNET FRANC, BEDELL CELLARS 11/44**  
North Fork, Long Island, NY 2012

**CABERNET SAUVIGNON, BENZIGER FAMILY 13/52**  
Sonoma County, California 2011

**PINOT NOIR, LAETITIA 14/56**  
Arroyo Grande Valley, California 2011

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## HALF BOTTLES WHITE

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011 **SAUVIGNON BLANC, HONIG 28** 375ML  
Napa Valley, California 2012

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## HALF BOTTLES RED

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041 **CHIANTI CLASSICO, QUERCIBELLA 40**  
375ml

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## SPARKLING & CHAMPAGNE

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103 **HERMANN J. WIEMER, CUVÉE BRUT 49**  
Finger Lakes, NY 2006

102 **LOUIS ROEDERER, BRUT COLLECTION 75**  
Reims, Champagne N.V.

101 **BOLLINGER, BRUT ROSÉ 160**  
Ay, Champagne N.V.

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## ROSÉ

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p01 **CÔTES DE PROVENCE,**  
**DOMAINE JACOURETTE 95**  
France 2013 1.5L

p02 **CÔTES DE PROVENCE,**  
**DOMAINE JACOURETTE 190**  
France 2013 3L

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## WHITE - LOCAL

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207 **CHARDONNAY, DR. KONSTANTIN FRANK 42**  
Finger Lakes, NY 2012

209 **GEWÜRZTRAMINER,**  
**DR. KONSTANTIN FRANK 39**  
Finger Lakes, NY 2012

208 **VIOGNIER, BEDELL CELLARS 49**  
North Fork of Long Island, NY 2013

210 **RIESLING, HERMANN J. WIEMER**  
**"SANTA MAGDALENA" 69**  
Finger Lakes, NY 2012

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## WHITE - USA

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206 **CHARDONNAY, STAGLIN "SALUS" 59**  
Sonoma County, California 2012

204 **PINOT GRIS, WILLAMETT VALLEY**  
**VINEYARDS 47**  
Oregon 2012

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## WHITE FROM AROUND THE WORLD

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203 **SANCERRE, LA POUSSIE 75**  
Loire, France 2012

201 **ALBARIÑO, DON OLEGARIO 45**  
Galicia, Spain 2012

202 **GRECO DI TUFO, DONNACHIARA 49**  
Campania, Italy 2012

205 **TORRONTÉS, COLOMÉ 42**  
Salta, Argentina 2012

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## RED - LOCAL

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503 **CABERNET FRANC, HERMANN J. WIEMER 42**  
Finger Lakes, NY 2011

507 **CABERNET SAUVIGNON, DAMIANI 45**  
Finger Lakes, NY 2010

508 **MALBEC, BEDELL 59**  
North Fork, Long Island, NY 2012

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## RED - USA

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504 **PINOT NOIR, WILLAMETTE VALLEY**  
**VINEYARDS "WHOLE CLUSTER" 49**  
Oregon 2012

601 **CABERNET SAUVIGNON, GROTH 130**  
Napa Valley, California 2010

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## RED FROM AROUND THE WORLD

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502 **CROZES-HERMITAGE (SYRAH), DELAS 45**  
Rhône Valley, France 2011

501 **BORDEAUX (MERLOT), "B" DE LOUDENNE 39**  
France 2010

505 **RIOJA (TEMPRANILLO) 58**  
Artadi, Spain 2011

506 **MALBEC, COLOMÉ 65**  
Salta, Argentina 2011

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# DESSERT

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## DESSERTS

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-8-

### CHOCOLATE BEET CAKE

blackberry-beet meringue, creme fraiche, cassis, blackberries, beet sorbet

### RASPBERRY GINGER BEER FLOAT

raspberry sorbet, coconut ice cream, vanilla whipped cream, ginger cookie

### MY CHEESECAKE

basil, citrus salad, lemon curd, almond crumble

### SUMMER BERRY VERRINE

buttermilk panna cotta, summer berries, almond crumble, pistachio gelato

### DEVIL'S CAKE

pistachio mousse, raspberry, pistachio gelato

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**EXECUTIVE PASTRY CHEF**  
**TERRI DREISBACH**

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## DESSERT WINE

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### TAWNY PORT, RAMOS PINTO 11

10 Year N.V.

### RIESLING LATE-HARVEST, HERMANN J. WIEMER 9

Finger Lakes, NY 2012

### MOSCATO D'ASTI, COPPO 10

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## COFFEE & TEA

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KISS OF AFRICA AMERICAN COFFEE..... 4

### "TIGER STRIPE" RAIN FOREST ALLIANCE ESPRESSO BEVERAGES

ESPRESSO..... 3

CAPPUCCINO..... 5

DOUBLE ESPRESSO..... 5

DOUBLE CAPPUCCINO..... 6

CAFÉ LATTE..... 5

CAFÉ MACCHIATO..... 4

CAFÉ MOCHA..... 5

HOT COCOA..... 4

STEVEN SMITH TEA SACHETS..... 4

BRAHMIN'S CHOICE BREAKFAST / BUNGALOW DARJEELING / LORD BERGAMOT EARL GREY / JASMIN / SILVER TIP GREEN / WHITE PETAL

HERBAL TEAS- MEADOW GOLDEN CHAMOMILE / RED NECTAR ROOIBOS / FRESH MINT LEAF TEA