

MAINS

ANCIENT GRAINS & EGGS
kale, poached egg 21

MASALA OMELET
*rolled Indian omelet, tomato,
cilantro, green chilies 25*

FRIED EGG RANCHEROS
spicy tomato coulis, whipped avocado 23

VANILLA WAFFLE
strawberry compote, whipped cream 22

BRIOCHE FRENCH TOAST
cinnamon sugar 22

BUTTERMILK PANCAKES
choice of chocolate chip, blueberry or banana 22

BAKERY

VIENNOISERIE 14

BREAKFAST BAGUETTE 9

TOAST OR BAGEL 9

CONTINENTAL BREAKFAST

*Choice of coffee, tea, espresso, cappuccino or latte.
Choice of juice or small fresh fruit salad. 29*

Select of one of the following:

VIENNOISERIE

ENGLISH MUFFINS, TOAST OR BREAD SELECTION

SLICED MELON & PAPAYA
with lime

STEEL CUT IRISH OATMEAL, DRY CEREAL OR GRANOLA
with milk or Greek yogurt

COLD CUTS
French & Virginia ham, prosciutto, mortadella add 6

AMERICAN BREAKFAST

*Choice of coffee, tea, espresso, cappuccino or latte. Choice of juice or small
fresh fruit salad. Choice of breakfast pastry, muffin or toast. 39*

Select one of the following:

TWO EGGS ANY STYLE
with sausage or bacon

HAM & CHEESE OMELET
three eggs, French ham, Swiss cheese

EGG WHITE OMELET
spinach, tomatoes, asparagus

EGGS BENEDICT
Canadian bacon or smoked salmon

SMOKED SALMON BAGEL SANDWICH
red onions, capers

*Substitute breakfast pastry for juice or any one of our side
orders. Add any side of breakfast meats for 8.*

SIDES

HALF GRAPEFRUIT 6

MIXED BERRIES 11 / 22
add Greek yogurt or cottage cheese 4

FRUIT SALAD 9 / 18

SLICED MELON & PAPAYA 14

AVOCADO 6

CATSKILLS SMOKED SALMON 10

BREAKFAST MEATS 8
*choice of applewood smoked bacon, Canadian or
turkey bacon, Virginia ham, chicken or pork sausage*

BEVERAGES

COFFEE, TEA 6

ESPRESSO 7 / 10

CAPPUCCINO, CAFÉ CRÈME 9 / 12

HOT CHOCOLATE 9

ICED COFFEE ON TAP 6

FRESHLY SQUEEZED JUICES 9

WELLNESS JUICE 12
*fresh pressed kale, spinach, green apple, celery,
carrot, red beets, ginger, parsley, orange*

YOGURT SMOOTHIE 9
mango, mixed berry, papaya

APPETIZERS

CHILLED SWEET PEA SOUP
sugar snap peas, radishes, mint 14

CHICKEN NOODLE SOUP
chicken dumplings, kale, chervil 16

PERRINE SALAD
*mixed greens, baby carrots, radishes,
sherry vinaigrette 15/22*

CAESAR SALAD
*little gem lettuce, sourdough
croutons, parmesan 15/22*
add grilled chicken 6 or poached shrimp 8

SPRING VEGETABLE SALAD
farm greens, lardons, chèvre, lemon vinaigrette 17

CATSKILLS SMOKED SALMON
fennel, crème fraîche, potato salad 18

MAINE LOBSTER SALAD
endives, radishes, green apple remoulade 28

GRILLED SHRIMP SALAD
*mixed leaves, pea shoots, avocado,
spiced lemon aioli 24*

TUNA TARTARE
*haricot verts, cucumber, basil,
olives, Dijon dressing 17*

CURED MEATS & LOCAL CHEESES
rhubarb jam, local honey, grilled bread 17

MAINS

LEEK & ASPARAGUS QUICHE
Gruyère, mixed greens 24

SEARED TUNA SALAD
kale, barley, pomegranate salad, poached egg, 29

ARCTIC CHAR
beluga lentils, gribiche, sorrel sauce 33

BLACK SEA BASS
seafood broth, fresh fava beans, fine herbs 34

CHICKEN PAILLARD
arugula, baby artichokes, lemon vinaigrette 26

CORONATION CHICKEN
chicken curry salad, raisins, herbs, country bread 22

THE PIERRE BURGER
*grass-fed beef, grilled onion spicy remoulade,
Rupert cheese, pommes frites 25*

STEAK FRITES
watercress salad, herb dressing 35

SIDES

GLAZED CARROTS
lime, orange, chiles 9

HARICOTS VERTS
toasted hazelnuts, shallots, lemon 12

BRAISED TUSCAN KALE
charred sweet onions 9

MAPLE-ROASTED
FINGERLING POTATOES 12

POMMES FRITES 10

BEVERAGES

COFFEE, TEA 6

CAPPUCCINO, CAFÉ
CRÈME 9

ESPRESSO 7

ICED COFFEE ON TAP 6

DESSERTS

STRAWBERRY RHUBARB
PIE FOR TWO 15

PINEAPPLE UPSIDE-
DOWN CAKE 10

CANDY BAR
CRÈME BRÛLÉE 9

RUM SAVARIN
*orange sauce suzette compote, fromage
blanc ice cream, almond crunch 12*

WARM CHOCOLATE CAKE
hazelnut cookie ice cream 11

SELECTION OF ICE
CREAM AND SORBET 9

DOUBLE CHOCOLATE TART
*salted caramel crunch ice
cream, malt mousse 11*

CHEESE PLATE
*huckleberry compote, raisin walnut
bread, New York State honeycomb 12*

WINES BY THE GLASS

Sancerre
Franck & Sylvain Godon. 2014

Marsannay
Louis Jadot Clos du Roy Bourgogne 2013

Pouilly-Fuisse
Domaine J.A., Ferret 2013

Gavi
Ottosoldi Piedmont 2014

Sauvignon Blanc
Villa Maria Private Bin 2014

Merlot
Newton Vineyard Unfiltered 2012

Chardonnay Sanford
Winery Santa Rita Rills 2014

Château Carteau
Côtes Daugay St. Emilion 2011

APPETIZERS

CHILLED SWEET PEA SOUP
sugar snap peas, radishes, mint 14

CAESAR SALAD
*little gem lettuce, sourdough
croutons, parmesan 15*

SPRING VEGETABLE SALAD
farm greens, lardons, chèvre, lemon vinaigrette 17

OYSTERS ON THE HALF SHELL
east coast oysters with ramp mignonette 16

BAKED OYSTERS PERRINE
smoked chilies, kale, lemon butter 18

CATSKILLS SMOKED SALMON
fennel, crème fraîche, potato salad 18

HERB-POACHED SHRIMP COCKTAIL
celery root & horseradish remoulade 24

PERRINE SALAD
*mixed greens, baby carrots, radishes,
sherry vinaigrette 15*

TUNA TARTARE
*haricot verts, cucumber, basil,
olives, Dijon dressing 17*

MAINE CRAB IMPERIAL FLATBREAD
*housemade naan, fennel, jalapeños,
herbs, Gruyère 18*

BEEF CARPACCIO FLATBREAD
*herb mayo, arugula, crispy capers,
lemon, parmesan 18*

FOIE GRAS TERRINE
frisée, port jelly, Paris brioche 28

CURED MEATS & LOCAL CHEESES
rhubarb jam, local honey, grilled bread 17

SIMPLY PREPARED

Grilled or Roasted

ARCTIC CHAR 33

RED SNAPPER 34

BLACK SEA BASS 34

MAINE LOBSTER 42

SPRING CHICKEN 32

LAMB CHOPS 42

FILET MIGNON 45

28 DAY DRY-AGED STRIP STEAK 49

MAINS

ARCTIC CHAR
*beluga lentils, gribiche,
sorrel sauce 33*

BLACK SEA BASS
*seafood broth fresh fava
beans, fine herbs 34*

PAN-ROASTED
DIVER SCALLOPS
*gratinéed with Gruyère crumbs,
cauliflower, baby turnips,
herb vinaigrette 35*

SLOW-COOKED HALIBUT
*braised tender greens, lemon-
caper vinaigrette 35*

SPRING CHICKEN
*local farm raised chicken,
mushrooms, sautéed spinach 35*

GRILLED LAMB CHOPS
*all natural New Jersey lamb, spring
vegetables, tomato compote 42*

FILET MIGNON
*sweet & sour carrot puree, minted
peas, horseradish sauce 45*

THE PIERRE BURGER
*grass-fed beef, grilled onions,
spicy remoulade, Rupert
cheese, pommes frites 25*

CLASSICS

MONDAY
*Chicken Pot Pie
it's not New York without it 29*

TUESDAY
*Dover Sole Meunière (for two)
the bride's favorite 60*

WEDNESDAY
*Beef Wellington
New York's power dinner 45*

THURSDAY
*Braised Beef Short Ribs
slow-cooked at The Pierre since 1960 30*

FRIDAY
*Coq au Vin
from our 1930s opening menu 33*

SATURDAY
*Confit Duck à l'Orange
celebrating Long Island in classic style 38*

SUNDAY
*Chicken Curry
from the famed 1950s Pierre Grill 33*

SIDES

GLAZED CARROTS
lime, orange, chiles 9

BRAISED TUSCAN KALE
charred sweet onions 9

HARICOTS VERTS
toasted hazelnuts, shallots, lemon 12

MAPLE-ROASTED FINGERLING
POTATOES 12

POMMES FRITES 10

APPETIZERS

CHILLED SWEET PEA SOUP
sugar snap peas, radishes, mint 14

SAUTÉED MUSHROOMS
spicy leeks purée, champagne vinegar, fresh herbs 16

PERRINE SALAD
mixed greens, baby carrots, radishes,
sherry vinaigrette 15/22

CAESAR SALAD
little gem lettuce, sourdough croutons, parmesan 15/22
add grilled chicken 6 or poached shrimp 9

CATSKILLS SMOKED SALMON
fennel, crème fraîche, potato salad 18

MAINE LOBSTER SALAD
endives, radishes, green apple remoulade 28/42

GRILLED SHRIMP SALAD
mixed leaves, pea shoots, avocado,
spiced lemon aioli 24

TUNA TARTARE
haricot verts, cucumber, basil, olives, Dijon dressing 17

VIENNOISERIE 14

MIXED BERRIES 11 / 22
add Greek yogurt or cottage cheese 4

MAINS

LEEK & ASPARAGUS QUICHE
Gruyère, mixed greens 24

ANCIENT GRAINS & EGGS
mushrooms, kale, poached egg 21

AVOCADO TOAST
crushed avocado, twin fried eggs, crispy capers 24

SEARED TUNA SALAD
kale, barley, pomegranate salad, poached egg 29

BLACK SEA BASS
seafood broth, fresh fava beans, fines herbs 34

SMOKED SALMON SANDWICH
everything bagel, red onions, capers 26

EGGS BENEDICT
Canadian bacon or smoked salmon

CHICKEN PAILLARD
arugula, baby artichokes, lemon vinaigrette 26

BRIOCHE FRENCH TOAST
cinnamon sugar, strawberry compote 22

THE PIERRE BURGER
grass-fed beef, grilled onion spicy remoulade,
Rupert cheese, pommes frites 25

STEAK & EGGS
6 oz New York strip steak & Fried eggs, hash browns 32

CAVIAR BY THE OUNCE

Sustainable and Farm Raised
Ossetra Caviar 195
American royal sterling 95
classic condiments and
buckwheat blinis

BRUNCH COCKTAILS

WELLNESS JUICE
kale, spinach, apple, celery, carrot,
red beets, ginger, parsley, orange 9

MIMOSA 14

LE CAROT
hendricks gin, carrot juice,
ginger, lime 16

LE PARC
cremant de limoux, campari,
st. germain 16

BELINNI 14

THE PIERRE BLOODY MARY
tangy and spicy 14

DESSERTS

STRAWBERRY RHUBARB
PIE FOR TWO 15

CANDY BAR
CRÈME BRÛLÉE 9

WARM CHOCOLATE CAKE
hazelnut cookie ice cream 11

DOUBLE CHOCOLATE TART
salted caramel crunch ice
cream, malt mousse 11

PINEAPPLE UPSIDE-
DOWN CAKE 10

RUM SAVARIN
orange sauce suzette compote, fromage
blanc ice cream, almond crunch 12

SELECTION OF ICE
CREAM AND SORBET 9

CHEESE PLATE
huckleberry compote, raisin walnut
bread, New York State honeycomb 12

WINES BY THE GLASS

Pouilly-Fumé
Jonathan Pabiot Loire Valley 2014 15/50

Sauvignon Blanc
Cakebread Cellars Napa Valley 2014 17/75

Viognier Blend
Mas de Daumas Gassac Languedoc 2013 22/100

Chardonnay
Au Bon Climat Santa Barbara County 2014 15/55

Cremant de Limoux
Gérard Bertrand Languedoc-Roussillon 2013 15/50

Champagne
Taittinger Cuvée Prestige Brut nv 25/110

Champagne Rosé
Laurent Perrier nv 35/145

Rosé
Château Miraval Côtes de Provence 2015 16/65

Rosé
Château la Sauvageonne Coteaux
Du Languedoc 2014 15/60

Marsannay
Audoin Cuvée Marie Ragonneau 2012 21/100

Pinot Noir
Lynmar Estate Russian River Valley 2012 26/110

Croze-Hermitage
Jean-Luc Colombo "Les Fées Brunes" 2012 18/72

Malbec
Bodega Colome Calchaquies Argentina 2012 17/70



PERRINE BEVERAGES



COCKTAILS

BIG IRON ... 16

Mister Katz's Rock & Rye, Angostura and Orange Bitters

CAVALIER ... 18

Avion White Tequila, Cointreau, Domaine de Canton

FRIZZANTE MOJITO ... 16

El Dorado 15 Year Old Rum, Fresh Mint, Cremant de Limoux

GIN FIXED ... 16

Boodle's Gin, Crème de Violette, Cointreau

MENCKEN ... 18

Bulliet Bourbon, St Germain, Apple

FIRST OF JULY ... 18

Lemorton Calvados, Herring's Cherry Liqueur, Blackberries

COOL SLIPPERS ... 16

Tito's Vodka, Runny Honey, Aperol

BEERS

Stella Artois, Belgium ... 10

Pilsner Urquell, Czech Republic ... 10

Peroni, Italy ... 10

Lagunitas IPA, California ... 12

Blue Moon, Colorado ... 12

Kaliber (non-alcoholic), United Kingdom ... 12

CHAMPAGNE & SPARKLING

- 105 *Cremant de Limoux Gérard Bertrand
Languedoc-Roussillon 2013 15/50*
- 100 *Champagne Taittinger Cuvée
Prestige Brut nv 25/110*
- 125 *Champagne Laurent Perrier Rosé nv 35/145*

WHITES

- 250 *Chardonnay Au Bon Climat Santa
Barbara County 2014 15/55*
- 350 *Albariño Bodegas Fillaboa Rias
Baixas Spain 2014 58*
- 380 *Riesling Poet's Leap Long Shadows Vintners
Columbia Valley Washington 2013 60*
- 340 *Pouilly-Fumé Jonathan Pabiot
Loire Valley 2014 17/60*
- 370 *Grüner Veltliner Weingut Laurenz V.
Kamptal Austria 2014 65*
- 213 *Sauvignon Blanc Cakebread Cellars
Napa Valley 2014 18/75*
- 320 *Mas de Daumas Gassac Blanc Viognier
Blend Languedoc 2013 22/100*
- 380 *Riesling Zilliken "Kabinett" Saarburger
Rausch Mosel 2014 100*
- 300 *Beaune du Château Bouchard Père et Fils
Premier Cru Bourgogne 2011 27/125*
- 380 *Riesling Zilliken "Kabinett" Saarburger
Rausch Mosel 2014 100*
- 380 *Riesling Zilliken "Kabinett" Saarburger
Rausch Mosel 2014 100*

ROSÉ

- 600 *Rosé "Château la Sauvageonne" Coteaux
Du Languedoc 2014 15/60*
- 610 *610 Rosé Château Miraval Côtes
de Provence 2015 16/65*

RED

- 460 *Zinfandel Seghesio Family Vineyards
Sonoma 2013 70*
- 560 *Croze-Hermitage Jean-Luc Colombo "Les
Fées Brunes" N Rhône 2012 18/72*
- 610 *Malbec Bodega Colome Estate Calchaquies
Argentina 2012 17/70*
- 530 *Marsannay Audoin Cuvée Marie Ragonneau
Bourgogne 2012 21/100*
- 430 *Pinot Noir Lynmar Estate Russian
River Valley 2012 26/110*
- 460 *Zinfandel Seghesio Family Vineyards
Sonoma 2013 70*
- 550 *Châteauneuf-du-Pape Château de la
Gardine S. Rhône 2012 120*
- 500 *Réserve de la Comtesse Château Pichon
Longueville Lalande Pauillac 2012 135*
- 400 *Cabernet Sauvignon Laurel Glen Sonoma
Mountain 2011 34/130*



PIERRE'S PRIVATE RESERVE



CHAMPAGNE & SPARKLING

- 1013 *Champagne Louis Roederer "Cristal" 2006 550*
- 1014 *Champagne Louis Roederer "Cristal",
magnum 2003 1425*
- 1028 *Champagne Perrier-Jouët "Fleur de
Champagne" 2004 390*
- 1036 *Champagne Moët & Chandon "Dom
Pérignon" 2006 420*
- 1039 *Champagne Krug "Grande Cuvée" nv 400*
- 1029 *Champagne Nicolas Feuillatte Palmes
d'Or Vintage 2002 345*
- 1019 *Champagne Armand de Brignac
"Ace of Spades" Brut nv 690*
- 1033 *Champagne Ruinart "Dom Ruinart Rosé" nv 300*
- 1015 *Champagne Louis Roederer "Cristal"
Brut Rosé 2004 1200*
- 1040 *Champagne Louis Roederer "Cristal"
Brut Rosé 2005 1300*
- 1025 *Champagne Veuve Clicquot
Ponsardin Brut Rosé nv 140*
- 1012 *Prosecco Cuvée Anna Maria Clementi
Cà del Bosco nv 240*

WHITE | DOMESTIC

- 1017 *Chardonnay Cakebread Cellars,
Napa Valley 2013 110*
- 2173 *Chardonnay Far Niente Winery,
Napa Valley 2013 150*
- 1020 *Chardonnay Chalk Hill Estate Chalk
Hill, Sonoma 2013 100*

WHITE | FRANCE

- 2149 *Corton Charlemagne Bonneau du Martray* 2011 330
- 2150 *Meursault Maison Arnaud Germain* 2011 120
- 1206 *Puligny Montrachet Louis Latour*
Bourgogne 2013 150
- 2157 *Riesling Domaine Ostertag "Muenchberg"*
Grand Cru Alsace 2011 135
- 2143 *Pouilly Fumé Ladoucette Baron De "L"* 2009 220

WHITE | ITALY

- 2032 *Gaja Gaia & Rey Chardonnay*
Langhe, Piedmont 2010 500
- 2046 *Breg Gravner, Friuli* 2005 175
- 2050 *Dreams Chardonnay Jermann, Friuli* 2012 140
- 2053 *Vintage Tunina Jermann, Friuli* 2011 130
- 2101 *Cervaro della Sala Marchesi Antinori,*
Umbria 2012 120
- 2096 *Cà del Bosco, Cà del Bosco Franciacorta*
Chardonnay Lombardy 2008 180

WHITE | 375 ML & HALF BOTTLES

- 2114 *Chardonnay Grgich Hills, Napa Valley* 2012 60
- 2005 *Pouilly-Fuisse Domaine J.A. Ferret,*
Maconnais 2014 45
- 2055 *Chardonnay Dreams Jermann, Friuli* 2011 80
- 2008 *La Scolca Black Label Gavi dei*
Gavi, Piedmont 2009 70

RED | 375 ML & HALF BOTTLES

- 1446 *Cabernet Sauvignon Stag's Leap Wine*
Cellars Artemis, Napa Valley 2014 75
- 3325 *Cabernet Sauvignon Kathryn Hall,*
Napa Valley 2014 85
- 3335 *Meritage Opus One Mondavi-Rothschild* 2011 265
- 3035 *Barolo, Parej "Icardi", Piemonte* 2004 105

3036 *Brunello di Montalcino Matrojani, Tuscany* 2008 70

3065 *Flaccianello Fontodi, Tuscany* 2004 190

RED | DOMESTIC

3305 *Cabernet Sauvignon Caymus Vineyards,
Napa Valley* 2013 180

3330 *Cabernet Sauvignon Silver Oak Cellars,
Napa Valley* 2010 270

3332 *Cabernet Sauvignon Silver Oak Cellars
Alexander Valley* 2010 160

3321 *Cabernet Sauvignon Mondavi-Rothschild
"Opus One", Napa Valley* 2009 510

3320 *Cabernet Sauvignon Mondavi-Rothschild
"Opus One", Napa Valley* 2011 510

3319 *Cabernet Sauvignon Mondavi-Rothschild
"Opus One", Napa Valley* 2012 510

3336 *Cabernet Sauvignon Spring Mountain
"Eilivette", Napa Valley* 2007 310

3371 *Pinot Noir Paul Hobbs, Russian
River Valley* 2011 220

3361 *Pinot Noir Brogan Cellars "Hanson Vineyard",
Russian River Valley* 2008 100

3369 *Pinot Noir Marcassin "Three Sisters",
Sonoma Coast* 2009 350

3367 *Pinot Noir Flowers, Sonoma Coast* 2011 115

RED | FRANCE

3431 *Gevrey-Chambertin Domaine Pierre
Gelin Clos Prieur* 2011 195

3414 *Château Lynch-Bages Pauillac* 2006 435

3415 *Château Mouton Rothschild Pauillac* 2005 2050

3410 *Château Léoville-Las Cases Saint-Julien* 1998 600

3439 *Château Léoville-Las Cases Saint-
Julien* 2009 1000

3437 *Château Palmer Margaux* 2004 700

1423 *Château Giscours Margaux* 2004 265

RED | FRANCE (continued)

- 5441 *Château Pichon Longueville Lalande
Pauillac 2012 275*
- 5442 *Château Corbin-Michotte St. Emilion,
magnum 2000 295*
- 3440 *Château Petrus Pomerol 2007 3875*
- 3441 *Château Hosanna Pomerol 2000 675*
- 3442 *Delas Freres Hermitage Les Bessards
Rhône Valley 2006 300*

RED | ITALY

- 3192 *Piñero, Cà del Bosco Pinot Nero,
Lombardy 2007 180*
- 3190 *Maurizio Zanella Ca' Del Bosco Franciacorta
Rosso del Sebino, Lombardy 2006 180*
- 3113 *Barbera d'Asti Bologna Braida "Bricco
dell'Uccellone" 2009 195*
- 3139 *Barolo Bruno Giacosa "Falletto", Piemonte 2007 410*
- 3138 *Barolo Bruno Giacosa "Falletto",
Piemonte 2009 430*
- 3021 *Barbaresco Pelissero "Nubiola",
Piemonte, magnum 2007 230*
- 3126 *Barbaresco Angelo Gaja, Piemonte 2006 550*
- 3127 *Valpolicella Dal Forno Veneto 2008 225*
- 3107 *Amarone Bertani Veneto 2006 260*
- 3119 *Amarone Romano Dal Forno Veneto 2008 590*
- 3048 *Super Tuscan Le Sughere Rocca di
Frassinello 2012 200*
- 3054 *Super Tuscan Baffonero Rocca di
Frassinello 2011 450*
- 3074 *Solaia Marchesi Antinori, Tuscany 2011 630*
- 3083 *Ornellaia Tenuta dell'Ornellaia Marchese
Lodovico Antinori, Tuscany 2011 480*
- 3072 *Guado al Tasso Marchesi Antinori,
Tuscany 2011 260*
- 3068 *Flaccianello, Fontodi, Tuscany 2006 360*

3090 *Le Macchiole Paleo Rosso, Tuscany* 2008 225

3078 *Sassicaia Tenuta San Guido Marchesi Incisa della Rocchetta, Tuscany* 2011 450

3025 *Brunello di Montalcino Val di Cava* 2010 265

3043 *Brunello di Montalcino Castello Banfi "Poggio Alle Mura"* 2010 190

DESSERT WINE

4006 *Sauterne Château d'Yquem, 375ml* 2006 390

4005 *Sauterne Château d'Yquem, 375ml* 1999 450

4015 *Argiolas Angialis, Noce, Sardegna, 500ml* 2008 130