

SALT & CHAR

AN ADELPHI HOTEL RESTAURANT

Christmas Dinner

Available on Christmas Eve from 4-9pm & Christmas Day from 3-9pm!
Reservations may be made online or over the phone www.SaltAndCharSaratoga.com | (518) 450-7500

APPETIZERS

- The Broadway Tower | 69 for 2+ or 125 for 4+**
maine lobster, oysters, salmon tartare, tuna tartare, marinated crab, shrimp cocktail
- Warm Oysters With Caviar Butter | 29**
- Steak Carpaccio | 16**
micro arugula, truffle aioli, farm bread crouton
- Oysters On The Half | MP**
ginger-grapefruit mignonette
- Shrimp Cocktail | 3 (ea.)**
house-made cocktail sauce
- Wedge Salad | 12**
blue cheese, peppadew, bacon vinaigrette
- Lobster Bisque | 17**
angry lobster ragoon, tarragon crème fraîche
- Clothesline Bacon | 18**
thick-cut, maple glazed
- Scallop Crudo | 17**
caviar, tuna, grapefruit, radish, cucumber-yuzu vinaigrette
- Baby Kale Salad | 13**
roasted acorn squash, dried cranberries, pepitas, goat cheese, pomegranate vinaigrette
- Quail | 15**
stuffed with foie gras bread pudding
- Burrata Salad | 14**
grilled bread, tomato jam, spinach, balsamic
- French Onion Soup | 13**
gruyère, caramelized onions, sherry

MAIN COURSE

- 7oz Filet Mignon | 39**
- 16oz Grilled Delmonico Steak | 45**
- 12oz NY Strip Steak | 52**
- 20oz Porterhouse Steak | 68**
- 7oz Wagyu Cap Steak | 85**
- Tomahawk Steak | MP**
- Petite Filet With Crab Tart | 38**
- Chefs Dry Aged Steak Features | MP**
Add Shaved Truffles | MP
- Grilled Swordfish | 32**
artichoke, fingerling potatoes, oven dried tomatoes, rosemary, caper velouté
- Roasted Lamb Loin | 35**
parsnip, fried brussel sprouts, mint chimichurri
- Beef Bolognese | 26**
fazzoletti pasta, whipped ricotta, kale chips
- Roasted Duck | 32**
sweet potato puree, roasted radish, currant cider sauce
- Organic ½ Roast Chicken | 29**
buttered radish, sweet potato, plum mustardo

SIDES

\$9 each or 3 for \$24

- Roasted Turnips**
butternut squash purée
- Pommes Purée**
- Brussels Sprouts**
crispy speck, cipolini
- Pearl Potatoes**
crème fraîche, salmon caviar, chives
- Creamy Polenta**
white cheddar, black pepper
- Wild Mushrooms**
herbs & shallots
- Roasted Baby Carrots**
cauliflower purée
- Truffle Fries**
truffle aioli

SAUCES

\$4 each

- Chimichurri**
- Bordelaise Sauce**
- Au Poivre**
- Bearnaise**
- David Burke's B1 Sauce**

CULINARY DIRECTOR
Chef David Burke

SALT DRY-AGED PATENTED PROCESS
US 7,998,517 B2