



# SUPERNOVA

EXPERT COCKTAILS AND BEAUTIFUL FOOD

## RED WINES

	Btl/Gls
<b>RED DIAMOND MERLOT 2013</b>	<b>\$45/\$11</b>
<i>Medium-Bodied, Fruity. Washington, USA</i>	
<b>KENWOOD CAB. SAUV. YULUPA</b>	<b>\$45/\$11</b>
<i>Medium-Bodied, Rich Tannins. Sonoma County</i>	
<b>BODEGA NORTON MALBEC</b>	<b>\$45/\$11</b>
<i>Balanced Tannins and Long Finish. Argentina</i>	
<b>VOTRE SANTE PINOT NOIR</b>	<b>\$55/\$13</b>
<i>Well Balanced, Lengthy, Flavorful Finish. California, USA</i>	

## WHITE WINES

	Btl/Gls
<b>QUINTA DE AZEVEDO</b>	<b>\$40/\$10</b>
<i>Fresh, Well Balanced Vinho Verde. Portugal</i>	
<b>BARONE FINI PINOT GRIGIO</b>	<b>\$45/\$11</b>
<i>Fruity, Balanced Acidity. Veneto, Italy</i>	
<b>RED DIAMOND CHARDONNAY</b>	<b>\$45/\$11</b>
<i>Balanced. Washington, USA</i>	
<b>DANCING BULL SAUV. BLANC</b>	<b>\$45/\$11</b>
<i>Mineral Edge, Fruity, Crisp. California, USA</i>	
<b>DOMAINE SEGUINOT PETIT CHABLIS</b>	<b>\$50/\$12</b>
<i>Vanilla/Smoky Sweet Spices. Burgundy, France</i>	

## ROSE WINES

	Btl/Gls
<b>BERINGER WHITE ZINFANDEL</b>	<b>\$45/\$11</b>
<i>Festive, Floral. California, USA</i>	
<b>DOMAINE BELLEVUE TOURAINE</b>	<b>\$45/\$11</b>
<i>Full Bodied and Luscious, Fruity. Loire Valley, France</i>	
<b>ROBERT MONDAVI MOSCATO D'ORO</b>	<b>\$28</b>
<i>Balanced, Refreshing. California, USA (375ML)</i>	

## CHAMPAGNE & SPARKLING

	Btl/Gls
<b>MARQUIS DE LA TOUR</b>	<b>\$50/\$12</b>
<i>Light, Crisp. Loire, France</i>	
<b>MIONETTO GRAN CUVEE ROSE</b>	<b>\$55/\$12</b>
<i>Balanced, Dry Finish. Veneto, Italy</i>	
<b>NICOLAS FEUILLATTE BRUT</b>	<b>\$70/\$17</b>
<b>NICOLAS FEUILLATTE ROSE</b>	<b>\$80/\$19</b>

CLASSICS MAIN COURSE FAVORITE SIDES APPETIZERS & SALADS DESSERT

NOVOTEL NYC WINE MENU MAIN COURSE SIDES CLASSICS NYC APPETIZERS & SALADS

TIMES SQUARE FAVORITE SIDES CLASSICS NYC APPETIZERS & SALADS

SUPERNOVA NOVOTEL NEW YORK TIMES SQUARE MAIN COURSE FAVORITE

NY TIMES SQUARE

1.5% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE NOTICE: THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS



# APPETIZERS & SALADS

## MARYLAND CRAB CAKE \$14

Orange, Grapefruit, Fennel Salad

## CHILI CHICKEN BITES \$8

Spicy Chili,  
Toss with Red Tobiko Roe

## SPICY RICOTTA MEATBALLS \$12

Fresh Ground Beef,  
Blended with Ricotta Cheese  
& Secret Blend of Spices,  
Sautéed in Spicy Marinara Sauce,  
and  
Served with Dipping Bread

## SALMON CARPACCIO \$15

Watercress, Citrus Dressing  
190 Cal GF

## LOBSTER ROLLS \$17

Sweet Maine Lobster,  
Sautéed in Chive Butter  
and Meyer Lemon,  
Stuffed in a Potato Roll

## MODERN CAESAR \$11

Gem Lettuce,  
Herb-Anchovy Dressing, Croutons  
Add Chargrilled Chicken \$3

## FARMER'S MARKET BEET AND GOAT CHEESE SALAD \$13

Baby Salad Leaves, Maple Vinaigrette  
320 Cal GF

## RED KURI SQUASH SOUP \$10

Heirloom Kuri Squash, Diced Apples,  
Brussels Sprouts and Pumpkin Seed Oil

## SPICY OCTOPUS SALAD \$14

Enoki Mushroom, Celery Stalk,  
Mâche, Onion Sprouts,  
Mustard Greens,  
Ginger-Yuzu Dressing

GF

## FAVORITE

### 52ND STREET BLACK ANGUS PRIME BURGER \$17

½ Pound Black Angus  
Prime Beefsteak Burger,  
Butterhead Lettuce,  
Heritage Tomato

Add  
Aged Wisconsin  
Sharp Cheddar Cheese \$2

### ANGUS PRIME NY STRIP \$34

Hotel Butter, Fries

### ATLANTIC SALMON \$27

Wilted Spinach,  
Diced Yukon Gold potato,  
Shallot and Dry Vermouth Sauce

## MAIN COURSE

### CALIFORNIA CABERNET BRAISED SHORT RIBS \$25

Slow-Braised in  
California Cabernet Sauvignon,  
Sharp Wisconsin Cheddar Risotto,  
Baby Carrots

### ROASTED CHICKEN BREAST \$24

Green Beans  
and  
Onion Compote,  
Jalapeno Jack Cheese Polenta

### HALLOUMI BURGER \$15

Red Pepper Hummus,  
Grilled Eggplant  
and  
Harissa Relish

### MAINE LOBSTER MAC & CHEESE \$16

Mascarpone Cheese

### SMOKED BRISKET SANDWICH \$17

Cuban Bread, Baby Arugula  
and Aioli

### MARGHERITA PIZZA \$14

House Marinara Sauce,  
Buffalo Mozzarella,  
Roma Sliced Tomato, Basil

### VEGETABLE STEW \$14

Herbed Couscous

### SPINACH FETTUCHINI \$17

Corn and Basil

## SIDES

### FRENCH FRIES \$7

Add Truffle & Parmesan \$3

### SAUTEED BROCCOLI \$8

Orange-Sesame Sauce

### GREEN BEANS \$8

Roasted Tomato, Garlic Chips

### CARAMELIZED SHALLOT MASHED POTATOES \$8

Yukon Gold Potatoes, Crispy Shallot

## DESSERT

### BAKED BROOKLYN CHEESECAKE

Stoned Strawberry

### THIN APPLE TART

Great Lake Cheddar Ice Cream

### GLUTEN FREE CHOCOLATE FONDANT

Semi-Baked, Melting Heart,  
Gluten and Dairy Free

### MANGO PASSION

Dacquoise Biscuit,  
Mango and Passion Fruit Compote,  
White Chocolate Mousse, Passion Fruit Jelly

### SELECTION OF ICE CREAM & SORBET

Ask Your Server for Today's Selection