

A Four Course Holiday Dinner

Seating can be reserved between 2:00PM and 9:00PM

Hors d'Oeuvre

Caviar Egg Lightly Smoked King Salmon, Wild Sturgeon Caviar



Appetizers

Offering our full River Café menu:

Roasted Christmas Goose, Handmade Pastas with Fresh Truffles,
Wild Shrimp, Hudson Valley Foie Gras, Oysters, Sea Scallops, Rabbit,
Roasted Pear Salad



Main Course

Offering our full River Café menu: Individual Filet Mignon Wellington, Pan Roasted Fallow Venison Loin, Colorado Rack of Lamb, Char Grilled Niman Ranch Steak, Nova Scotia Lobster, Seasonal Wild Fish



Dessert

A tasting trio of festive desserts:

Classic Marquise Chocolate Brooklyn Bridge,
Egg Nog Crème Brulee, pomegranate and apple cider sorbets, spiced genoise

Sorbet, ice cream & fresh fruit also available handmade chocolates, cookies & confections

Fixed price \$175.00 per person plus beverage, gratuity, and sales tax

We are happy to accommodate all dietary restrictions | Gluten Free options available offering a supplemental vegetarian and vegan menu

To make a reservation call 718 522 5200