



# The River Café

## DINNER

5:30 p.m. – 11:00 p.m.

### Appetizer

#### Three Shells

*a variety of chilled shellfish*

fresh abalone, citrus, soy, lime

Shigoku oysters, cucumber Champagne mignonette  
Peconic Bay scallop ceviche, sea bean, tomato, coriander

#### Wagyu Steak Tartare

hand cut Kobe style beef with quail egg,  
Cognac gelée, traditional garnish, toast points

#### Wild Shrimp

Pacific Blue shrimp, Alaskan King Crabmeat,  
spring white asparagus, citrus Maltaise sauce

#### Oysters

East Coast Wellfleet and West Coast Shigoku oysters,  
chilled on the half shell with lemon pepper granita

#### Foie Gras Duet

classic pressed terrine of La Belle Farms,  
parfait with Hudson Valley Farm, cider,  
walnut and warm brioche

#### Crab

sautéed Maryland and Maine crabcake, uni vinaigrette,  
sliced avocado, herb salad and basil aioli

#### Smoked Salmon

applewood house smoked salmon, wild Hackleback sturgeon caviar,  
Yukon Gold potato, lemon,  
crème fraîche, pumpnickel, herb leaves

#### Roasted Rabbit

herb wrapped rabbit loin, 21 layer rabbit bolognese lasagna,  
Brooklyn ricotta, rabbit jus

#### Pear Salad

roasted Anjou pear, curly frisee, cider vinaigrette,  
toasted pumpkin seeds, glazed bacon,  
warm goat cheese fondue

#### Sea Scallop and Pork Belly

sautéed Maryland sea scallop, slow smoked Niman Ranch pork belly,  
soft white polenta, fruit mostarda,  
natural jus

#### Octopus

char-grilled Portuguese octopus, citrus ~ fennel ~ olive vinaigrette,  
Marcona almond and sunchoke purée, warm confit potato

#### Gnocchi

handmade ricotta gnocchi, button squash, cipollini  
onions, salsify purée, crispy guanciale

### Main Course

#### Organic Chicken

Miller Family Farm herb roasted breast, corn “custard” agnolotti  
pasta, wild chanterelle mushrooms,  
Madeira wine natural jus

#### Lamb

Colorado rack of lamb, braised lamb breast and Swiss chard  
cannelloni, Sicilian pistachio and arugula pesto, whipped ricotta

#### Niman Ranch Strip Steak

char-grilled 16 ounce, bone marrow Duchess potato, red wine  
mushroom marmalade  
*\$7.00 supplement*

#### Crescent Farms Duck

apple-honey and spice crusted breast,  
roasted root vegetables and farro,  
wild huckleberry sauce

#### Atlantic Halibut

sautéed with lobster brown butter, grilled artichoke ravioli and fresh  
artichoke

#### King Salmon

organic Pacific salmon seared a la plancha,  
Meyer lemon, mushroom ~ miso consommé,  
bok choy, aromatic jasmine rice

#### Lobster

poached Nova Scotia lobster, fresh corn tamale, baby green bean and  
spring onion sauté, mild Guajillo sauce

#### Branzino

Mediterranean sea bass fillet, wild shrimp crust, lemon, olive oil and  
saffron nage, classic Romesco sauce, zucchini

#### Mushroom Wellington

vegetarian roasted mushroom,  
truffled mushroom duxelles,  
crisp puff pastry, vegetarian bordelaise

**Caviar Service**

Caspian Golden Osetra, *Acipenser Gueldenstaedtii*, (Germany)

\$180.00 per ounce

Siberian Sturgeon, *Acipenser Baerii*, (Germany)

\$95.00 per ounce

*each served with traditional garniture, toast points, tiny corn pancakes*

**Fixed Price \$138.00**

Six Course Chef's Signature Tasting Menu \$168.00 per person

Wine Pairing \$125.00

participation of the entire table is required

Executive Chef Brad Steelman and Staff