



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

pan roasted Amish chicken breast, crisp Trumpet Royale
mushrooms, chestnut and caramelized Vidalia onion adnolotti,
Madeira wint 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

Crescent Farms Duck

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

Black Sea Bass

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

Nova Scotia lobster, butter poached tail and claws
fresh black Périgord winter truffle risotto,
sautéed brussels sprout leaves

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 \$145.00

Six Course Chef's Signature Tasting Menu \$175.00 per person

Wine Pairing \$125.00

participation of the entire table is required

Executive Chef Brad Steelman and Staff