

Amuse

Caviar ~ Smoked Salmon

savory onion flan, house smoked salmon tartare,
Caviar Russe Pacific Sturgeon caviar, potato crisp



Appetizer



Christmas Goose

natural Iowa farm raised, slow cooked breast,
Burgundy braised leg, parsnip ravioli, goose mousse paté

Shrimp

wild Pacific shrimp, vegetable stuffed baby sweet pepper,
soft white polenta, smoked shrimp butter sauce

River Café Oysters

Shigoku oysters, lemon glaze
caramelized sweet onion, speck ham, Pacific sturgeon caviar

Hot Foie Gras

sautéed Moulard duck foie gras, roasted Hudson Valley apple and caramelized fennel crêpe,
autumn spice cider reduction, toasted pine nuts

Pear Salad

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

Bay Scallop and Pork Belly

sautéed Martha's Vineyard bay scallops, slow smoked Niman Ranch pork belly,
poached quince gastrique, natural jus

Ravioli - Truffle

buffalo mozzarella filled ravioli, crisp Trumpet Royale mushrooms,
fresh Périgord winter black truffles shaved tableside

Octopus

char grilled Portuguese octopus, artichoke hummus,
tomato water vinaigrette, crisp artichoke

Caviar Service

Caspian Sea Golden Osetra (Germany) \$ 180.00 per ounce
Royal White 'Transmontanus' Sturgeon (California) \$ 95.00 per ounce
each served with traditional garniture, toast points, tiny corn pancakes

Main Course



Fallow Venison Loin

pan roasted with cracked green peppercorns , chestnut spaetzel
petit root vegetable, wild lingonberry sauce

Colorado Lamb

roasted rack of lamb, house made merguez sausage,
roasted "stuffed" baby eggplant, garden peas, lamb jus

Niman Ranch Steak

char-grilled New York strip steak,
smoked Yukon Gold potato and bone marrow mousseline

Filet Mignon Wellington

individually prepared with Hudson Valley foie gras,
mushroom duxelles, crisp pastry crust, Pinot Noir sauce

Lobster

butter poached Nova Scotia lobster, Fresh Périgord black truffle risotto,
Madeira reduction, sauteed brussel sprout leaves

Branzino

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



Dessert

Eggnog Semifreddo

holiday spiced dacquoise,
fresh pomegranate sorbet

Pear Soufflé

ruby Port poached d'Anjou pear, ginger streusel,
ginger ice cream

Chocolate Brooklyn Bridge

dark chocolate Marquise, chestnut chantilly,
cocoa nib meringue, candy cane ice cream

Handmade chocolates and confections

175.00 per person credit card only please

Christmas Dinner 2020