

Appetizer



River Café Oysters

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

Hot Foie Gras

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

Octopus

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

Wild Shrimp

roasted Pacific shrimp, light scampi butter,
fresh corn mousseline, shrimp reduction sauce

Scallop and Pork Belly

seared diver sea scallop, slow smoked Heritage pork belly,
wild Cascade Mountain huckleberries, Kabocha squash arborio rice croquette

Shellfish Trio

Martha's Vineyard bay scallop ceviche, blood orange, radish -
Australian Abalone, citrus ponzu, finger lime – Alaskan King Crab, Dijon dressing, shaved horseradish

Gnocchi

handmade ricotta dumplings, sage brown butter,
sunchoke, brussel sprout leaves, crispy guanciale

Green Salad

Blue Moon Acres baby greens, heirloom tomatoes
white balsamic vinaigrette, Rogue Creamery Smokey Blue



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

Main Course



Colorado Lamb

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

Niman Ranch Beef

char grilled strip steak, crispy salsify and potato strudel,
grilled baby romaine, Pinot Noir sauce

Venison

pan roasted Fallow venison loin, soft chestnut polenta
roasted root vegetables, ruby port natural jus

Crescent Farms Duck

crispy duck breast, spiced roasted pumpkin spaetzle,
red cabbage, confit celery root, wild lingonberry duck sauce

Branzino

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

Black Sea Bass

roasted local carrots and trumpet mushrooms,
crisp edamame-filled squash blossom, aromatic lime leaf vinaigrette

Risotto

corn and foraged Chanterelle mushroom risotto,
can be prepared vegetarian or vegan



Dessert

Pumpkin Semifreddo

pumpkin seed dacquoise,
candied pumpkin seeds, pomegranate sorbet

Pear Soufflé

ruby Port poached pear, ginger streusel,
ginger ice cream

Chocolate Brooklyn Bridge

dark chocolate Marquise, cider sorbet,
peanut butter praline, Brooklyn vanilla ice cream

Handmade chocolates and confections

Blandy's Madeira Dessert Flight - 5 Year Verdelho, 10 Year Bual, 5 Year Malmsey - \$40 additional

Fixed Price \$130 per person

credit card only please