

Appetizer



River Café Oysters

warm lemon glazed Irish Point Oysters, caramelized sweet onion,
Speck ham, Pacific sturgeon caviar

Hot Foie Gras

sauteed duck foie gras, Ruby Red grapefruit brulee, brioche pain perdu,
Banyuls wine reduction, toasted pistachio

Wild Shrimp

Pacific blue shrimp, vegetable stuffed baby sweet pepper,
whipped white polenta, smoked shrimp butter

Scallop and Pork

seared diver sea scallop,
Berkshire pork tenderloin wrapped with herbs and smoked trotters,
spring onion, fig mostarda

Spring Tortelloni

Di Palo ricotta, asparagus, ramps,
roasted Maitake, Madeira mushroom jus

Wagyu Steak Tartare

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

Octopus

Portuguese octopus ala plancha, black garlic,
basil emulsion, zucchini, crisp potato



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



Lamb

pan roasted Colorado lamb rack, merguez sausage, “stuffed” baby eggplant,
spring English peas, natural lamb reduction

Beef

Char grilled Niman Ranch strip steak, cipollini, brocolini,
russet and yam potato gratin, Pinot Noir sauce

Duck

crispy Crescent Farms duck breast, confit risotto cake,
poached rhubarb, Tuscan kale, duck jus

King Salmon

seared Ora King salmon, sunchoke puree, roasted beet and organic carrots,
red wine star anise sauce

Black Sea Bass

wild Atlantic bass, lobster brown butter, white asparagus,
fennel lobster croquette

Dessert

Toasted Almond Semifreddo

almond dacquoise,
Cara Cara citrus sorbet, candied almond lace

Strawberry Soufflé

strawberry sauce, pink peppercorn ice cream,
spiced sugar tuile

Chocolate Brooklyn Bridge

dark chocolate Marquise, poached blueberries,
honey vanilla ice cream

Artisanal Cheeses

five American cheeses
and seasonal accompaniments
\$15 additional

Blandy's Madeira Dessert Flight

5 Year Verdelho •10 Year Bual •5 Year Malmsey - each paired with petit sweets \$24 additional

Handmade chocolates and confections

Fixed Price \$155 per person

credit card only please

Specialty Cocktails ~ 22

Hound of Culann

Jameson Irish Whiskey,
espresso, salted Guinness honey

A View of Manhattan

Widow Jane Bourbon and Rye,
10 Year Malmsey Madeira, Ramazzotti, Angostura and orange bitters

French 77

Plymouth Gin, Champagne,
lavender honey, lemon, egg white

The Centenario

1921 Añejo, Del Maguey Vida Mezcal,
antique triple orange au cognac, cacao, agave

Vintage Daiquiri

Barbancourt 15 year rum, Flor de Caña 18 year,
fresh lime

Cognac

- Hennessey VS ~ 22
- Hennessey XO ~ 80
- Hennessey Paradis ~ 132
- Hine Antique XO ~ 40
- Delamain Pale & Dry XO ~ 28
- Pierre Ferrand 1840 ~ 20
- Courvoisier XO Impérial ~ 80
- Remy Martin VSOP ~ 23

BRANDY

- Domaine de la Romanée Conti - 1992 ~ 100
- Domaine de la Romanée Conti - 1981 ~ 175

ARMAGNAC

De Montal XO ~ 29

CALVADOS

Busnel Pays d'Auge VSOP ~ 18

Special Flights

- Blandy's 10-Year Madeira Flight - Verdelho, Bual, Malmsey ~ 25
- Port Variety Sampling - 10 Year Tawny, 20 Year Tawny, 1992 Vintage ~ 35



Wine by the Glass

Champagne and Sparkling Wines

- Prosecco Superiore - Mionetto - Valdobbiadene - Non Vintage - 18
- Champagne - Pommery - Apanage - Brut - Non Vintage - 22
- Rosé Champagne - Alfred Gratien - Brut - Non Vintage - 29

White Wines

- Riesling * - Hermann Wiemer - Finger Lakes - 2017 - 18
- Sauvignon Blanc - Chatelain - Pouilly-Fumé - 2017 - 18
- Chardonnay - Domaine Michelot - Meursault - 2016 - 26
- Chardonnay - Heitz Cellar - Napa Valley - 2016 - 24

* Off-Dry

Rosé Wine

- Pinot Noir - Guillerault-Fargette - Les Panseillots - Sancerre - 2018 - 18

Red Wines

- Pinot Noir - R. Dubois et fils - Nuit-Saint-George - Les Chaillots - Burgundy - 2016 - 28
- Sangiovese Blend - Monsanto - Chianti Classico Riserva - Tuscany - 2016 - 20
- Cabernet Sauvignon - Kenwood Vineyards - Jack London - Sonoma Mountain - 2012 - 24
- Tempranillo - Marques de Murrieta - Rioja Reserva - 2014/15 - 20

Beer

- Amstel Light 10
- Ballast Point Sculpin IPA 11
- Corona Extra 10
- Brooklyn Brewery Lager 11
- Heineken 10
- Duvel 13
- Beck's (N/A) 9