

# Appetizer



## River Café Oysters

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

## Hot Foie Gras

sautéed duck foie gras, Pell Farms strawberry and caramelized onion crêpe,  
strawberry vinegar gastrique, toasted pistachio

## Wild Shrimp

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

## Scallop Ceviche

Maine diver scallop chilled on the half shell,  
tomato citrus marinate, sea beans, avocado and coriander

## Scallop and Pork

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

## Yellowtail Hamachi

thinly sliced Hamachi,  
crisp edamame and toasted sunflower seed filled tempura squash blossom,  
aromatic ginger, white soy and lime leaf sauce

## Tortelloni

buffalo 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 rack of lamb, 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

## Lobster

poached Nova Scotia Lobster, Chanterelle mushroom lasagna,  
local summer corn, taragon verjus

## King Salmon

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

## Black Sea Bass

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

~Vegetarian Menu available on request~

# Dessert

## Toasted Almond Semifreddo

almond dacquoise,  
Cara Cara citrus sorbet, candied almond lace

## Pistachio Soufflé

Winonoa Orchards peaches, peach sorbet,  
fresh Chantilly cream

## Chocolate Brooklyn Bridge

dark chocolate Marquise, poached blueberries,  
honey vanilla ice cream

## Artisanal Cheeses

five American cheeses  
and seasonal accompaniments  
\$25 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 \$160 per person