

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

handmade pasta, roasted Kabocha squash and sheep's milk ricotta filling,
root vegetable fondue, crispy pork guanciale

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