

Appetizer



River Café Oysters

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

Hot Foie Gras

sauteéd duck foie gras, roasted Hudson Valley apple and caramelized Vidalia onion crêpe,
autumn spice cider reduction, toasted pine nut chip

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

Roasted Rabbit

porcini stuffed California rabbit loin,
ricotta gnudi dumplings, tender braised rabbit ragout

Pear Salad

warm Sauternes poached Anjou pear, curly frisée, baby bibb, fresh cider vinaigrette,
lacquered bacon, goat cheese fondue, toasted walnut

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 buffalo mozzarella 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 a la 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,
English pea purée, , natural lamb reduction

Beef

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

Venison

pan roasted Fallow venison loin, chestnut spaetzle
roasted root vegetables, wild lingonberry natural jus

Duck

crispy Crescent Farms duck breast, wild huckleberry reduction,
confit risotto cake, foie gras emulsion, brussel sprout leaves, duck jus

Lobster

butter poached Nova Scotia lobster tail, sautéed lobster cake,
grilled Meyer lemon and yuzu glazed bok choy, fresh hearts of palm

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

Apple Soufflé

green apple soufflé, blackberry sorbet,
Valhrona Dulcey chocolate ganache

Chocolate Brooklyn Bridge

dark chocolate Marquise, pomegranate sorbet,
fresh pumpkin confit, candied pumpkin seed 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 \$170 per person