

# 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, 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

## Branzino

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

## 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