

Appetizer



River Café Oysters

warm lemon glazed east coast oysters, caramelized sweet onion, Speck ham, Pacific sturgeon caviar

Hot Foie Gras

sauteéd duck foie gras, roasted apple and caramelized Vidalia onion crêpe, spiced cider, toasted pine nut chip

Foie Gras Terrine

Hudson Valley foie gras, spring rhubarb reduction, candied pistachio, toasted brioche

Wild Shrimp

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

Chilled Shellfish

Nantucket Bay scallop ceviche, mango and lime, Australian abalone with citrus ponzu sauce, Beau Soleil Oysters on the half shell, cucumber Champagne mignonette

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 filled with Buffalo mozzarella, green asparagus, and roasted ramps, Morel mushroom fondue, white asparagus cloud

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

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, glazed carrots, roasted mushrooms spring ramp spaetzle, fresh Cape gooseberry jam

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, lobster cake, grilled baby bok choy, Meyer lemon, 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

Coffee Soufflé

espresso caramel, lemon sherbet, cardamom biscotti

Chocolate Brooklyn Bridge

dark chocolate Marquise, passion fruit ice cream, banana~macadamia ganache, banana spuma

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 \$180 per person