

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

Shrimp and Crab

wild Pacific shrimp, Maine Jonah crab filled tempura squash blossom,
corn purée, smoked tomato shellfish sauce

Chilled Shellfish

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

Soft Shell Crab

crisp buttermilk Maryland crab, pickled ramp remoulade,
watermelon, finger lime vinaigrette, arugula leaves

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

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

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,
red wine braised prime beef short rib and marrow, smoked shallot Béarnaise

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