

# 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