

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, Pell Farms strawberry brulée,
pistachio pain perdu, strawberry vinegar reduction

Foie Gras Terrine

Hudson Valley foie gras, Mission fig and Banyuls wine jam,
toasted hazelnuts, golden 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

Rabbit

herb roasted California rabbit loin,
thirty layer rabbit Bolognese lasagna, natural jus

Burrata and Melon Salad

Cavaillon melon and Di Palo burrata, white balsamic vinaigrette,
baby romaine, curly frisée, crisp pork guanciale, sourdough crisps

Gnocchi

handmade ricotta gnocchi, caramelized Chanterelle mushroom sauce,
arugula pesto, gold summer squash

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 pancake

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

Crescent Farms duck breast, lavender spice crust,
summer cherry gastrique, confit risotto cake, petite squash

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

Turbot Fillet

Canary Island Turbot, poached Globe artichoke,
sunchoke purée, Barolo wine sauce

Black Sea Bass

wild Atlantic bass, lobster brown butter, white asparagus,
fennel lobster croquette

~Vegetarian Menu available on request~

Dessert

Cheesecake

goat's milk and mascarpone cheesecake,
Cavaillon melon sorbet, blackberry curd, compressed melon

Coffee Soufflé

espresso caramel, lemon sherbet,
cardamom biscotti

Chocolate Brooklyn Bridge

dark chocolate Marquise, passion fruit ice cream,
banana~macademia 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 \$190 per person