

### Amuse Bouche Trio

Chestnut Egg ~ Butternut Bisque ~ Smoked Steelhead Trout

## Appetizer

### Christmas Goose

natural Iowa farm raised, slow cooked breast,  
Burgundy braised leg, parsnip ravioli, goose mousse crostini

### Wagyu Steak Tartare

hand cut Kobe style beef with quail egg,  
Cognac gelée, traditional garnish, toast points

### Wild Shrimp

Pacific blue shrimp, chorizo tortellini,  
green chick pea purée, smoked paprika shrimp sauce

### River Café Oysters

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

### Foie Gras Terrine

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

### Hot Foie Gras

sauteéd duck foie gras, poached quince brûlée,  
pistachio pain perdu, quince vinegar reduction

### Pear Salad

warm poached Anjou pear, Di Palo burrata, white balsamic vinaigrette,  
baby romaine, curly frisée, crisp pork guanciale, sourdough crisps

### Nantucket Bay Scallops

seared Bay scallops, cauliflower purée,  
uni emulsion, black truffle vinaigrette

### Gnocchi and Truffles

handmade ricotta gnocchi, crisp guanciale,  
sage brown butter, fresh winter black truffles shaved tableside

### 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

### Venison

Fallow venison loin, pan roasted with cracked green peppercorns, chestnut spaetzel  
petit root vegetable, wild lingonberry sauce

### Lamb

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 Bearnaise

### Duck

Crescent Farms duck breast, spiced cider crust, confit risotto cake,  
pomegranate gastrique, foie gras sauce, brussel sprout leaves

### Black Sea Bass

wild shrimp crust, lemon, olive oil and saffron nage,  
classic Romesco sauce, Romanesco cauliflower

### Filet Mignon Wellington

individually prepared with Hudson Valley foie gras,  
mushroom duxelles, crisp pastry crust, Pinot Noir sauce

### Swordfish

local Montauk swordfish, green peppercorn crust,  
roasted artichoke, sunchoke purée, Barolo wine sauce

### Lobster

poached Nova Scotia lobster tail, lobster cake,  
creamed spinach and swiss chard, sweet and sour butternut squash, Ver Jus sauce

~Vegetarian Menu available on request~

### Dessert Trio

eggnog crème brûlée, gingerbread cookie  
classic chocolate Marquise Brooklyn Bridge, cocoa nib meringue  
candy cane ice cream, white chocolate bark, dark chocolate coviture

Handmade chocolates and confections

Fixed Price \$ 225

*Christmas Eve & Day*

*December 24 & 25, 2022*