

### Amuse Bouche Trio

Chestnut egg ~ Butternut Bisque ~ Smoked Trout

## Appetizer

### Wagyu Steak Tartare

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

### Wild Shrimp

Pacific blue shrimp, chorizo tortellini,  
chick pea and chive purée, shrimp pimenton sauce

### River Café Oysters

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

### Hot Foie Gras

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

### Foie Gras Terrine

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

### 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

### Octopus

Portuguese octopus ala plancha, black garlic,  
basil emulsion, zucchini, crisp potato

### Gnocchi

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

### 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

### Roasted Amish Natural Turkey

traditional trimmings for the table,  
two savory stuffings, two classic gravies

### 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

### Venison

pan roasted Fallow venison loin,  
roasted fall root vegetables, braised red cabbage, wild lingonberry natural jus

### Black Sea Bass

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

### Swordfish

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

### Lobster

poached Nova Scotia lobster tail, lobster cake,  
sweet and sour butternut squash, sauteéd brussels sprout leaves, Ver Jus sauce

~Vegetarian Menu available on request~

### Dessert Trio

fresh roasted Sugar Pumpkin pie, candied pumpkin pepitas  
classic chocolate Marquise Brooklyn Bridge, meringue crisps, crème chantilly  
Brooklyn Ice Cream Factory butter pecan, fall spice caramel

Handmade chocolates and confections

225.00 per person

*Thanksgiving Dinner November 24, 2022*