

# 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, Pineberry brûlée,  
pistachio pain perdu, Pineberry and Sauternes gastrique

## Foie Gras Terrine

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

## Wild Shrimp

Pacific blue shrimp, Maryland crabmeat tortellini,  
green chick pea purée, smoked paprika shrimp 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

## Pear Salad

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

## Gnocchi and Truffles

handmade ricotta gnocchi, Chanterelle mushrooms,  
sage brown butter, fresh winter black truffles shaved tableside

## 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

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, fall root vegetables,  
braised red cabbage, chestnut spaetzle, wild lingonberry natural jus

## Duck

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

## Branzino

Mediterranean sea bass fillet, wild shrimp crust,  
lemon, olive oil and saffron nage, classic Romesco sauce, Romanesco cauliflower

## Lobster

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

## Swordfish

local Montauk swordfish, green peppercorn crust,  
roasted 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

## Goat Cheese Cheesecake

carrot cake petites, sweet carrot curd, pineapple sorbet

## 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 \$195 per person