

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, confit spring onion and strawberry crêpe, toasted pistachio, strawberry vinegar reduction

Foie Gras Terrine

Hudson Valley foie gras, spring rhubarb gastrique, toasted pine nuts, golden brioche

Wild Shrimp

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

Softshell Crab

crisp buttermilk crab, pickled ramp remoulade sauce, watermelon, mizuna leaves, yuzu lime vinaigrette

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, Maitake mushrooms, sage brown butter, fresh summer 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

fallow venison loin, roasted King Trumpet mushrooms, glazed carrots, spring ramp spaetzle, 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

Lemon Soufflé

warm lemon soufflé, candied lemon zest, Maine blueberry sherbet, blueberry crumble

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