

# Appetizer



## River Café Oysters

warm lemon glazed Beau Soleil oysters, caramelized sweet onion,  
Speck ham, Pacific sturgeon caviar

## Hot Foie Gras

sautéed duck foie gras, confit spring onion and strawberry crêpe,  
toasted pistachio, strawberry vinegar reduction

## Foie Gras Terrine

Hudson Valley foie gras, rhubarb gastrique,  
toasted pine nuts, 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,  
Kumomoto oysters on the half shell, cucumber Champagne mignonette

## Calamari

flash seared Rhose Island squid, roasted tomato pomodoro  
basil pesto, black ink cavatelli

## Rabbit

California rabbit loin, rabbit and fig sausage  
crispy squash blossom, roasted cipollini onion and smoked ricotta filling

## Melon and Burrata

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

## Gnocchi

handmade Brooklyn ricotta gnocchi, Maitake mushrooms,  
truffle buerre noisette, Burgundy 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, spinach spaetzle, lingonberry jus

## Branzino

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

## Duck

Crescent Farms duck breast, spiced cider crust, confit risotto cake,  
pomegranate gastrique, foie gras sauce, baby squash, roasted pearl onion

## Lobster

poached Nova Scotia lobster tail, summer corn,  
Chanterelle mushroom lasagna, Ver jus sauce

## Swordfish

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

## Sea Bass

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

~Vegetarian Menu available on request~

## 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