

Appetizer



River Café Oysters

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

Hot Foie Gras

sauteéd duck foie gras, Sauternes poached rhubarb,
pistachio pain perdu, rhubarb gastrique, confit onion

Foie Gras Terrine

Hudson Valley duck foie gras, warm griddled toast batons,
duck prosciutto, shallot jam, spiced maple cider reduction

Wild Shrimp

Pacific blue shrimp, Alaskan King Crab,
leek fondue, whipped corn hominy, smoked shrimp jus

Chilled Shellfish

sea scallop ceviche, mango and lime, Australian abalone with citrus ponzu sauce,
Kumomoto oysters on the half shell, cucumber Champagne mignonette

Nantucket Bay Scallops

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

Rabbit

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

Composed Salad

red endive, Castelfranco and fennel, white balsamic vinaigrette,
Cara Cara citrus, crispy artichoke, Spanish sheep's milk cheese, toasted pine nuts

Gnocchi

handmade Brooklyn ricotta gnocchi, chanterelle mushrooms,
truffle buerre noisette, fresh Perigord 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 venison loin, roasted King Trumpet mushrooms,
glazed carrots, spinach spaetzle, lingonberry jus

Duck

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

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, Vacherin baked lobster gratin,
Tuscan kale, crisp salsify, fondant potato, Meyer lemon sauce

Dover Sole

sauteéd fillet, sunchoke purée, brussels sprout leaves,
toasted almond, winter black truffle sauce

Sea Bass

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

~Vegetarian Menu available on request~

Dessert

Goat Cheese Cheesecake

Honeynut squash curd, wild huckleberry sorbet,
candied pepitas, squash chip

Chocolate Brooklyn Bridge

dark chocolate Marquise, passion fruit ice cream,
banana~macadamia ganache, banana spuma

Grapefruit Soufflé

warm grapefruit soufflé, Ruby Red grapefruit sherbet,
pistachio financier, pistachio cream

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