

# 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

## Sea Scallops

seared New Bedford sea scallops, cauliflower purée,  
uni emulsion, black truffle vinaigrette, scallop tuille

## 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 beurre 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, ramp 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

## Mascarpone Cheesecake Tartlet

pecan crust, tangerine marmalade,  
tangerine chiffon, blackberry sorbet

## 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