

Appetizer

g

River Café Oysters

warm lemon glazed Beau Soleil oysters, caramelized sweet onion,

Hot Foie Gras

sauteéd duck foie gras, poached quince, pistachio pain perdu,

Foie Gras Terrine

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

Wild Shrimp

leek fondue, whipped corn hominy, smoked shrimp jus

Chilled Shellfish

Nantucket Bay Scallops

seared bay scallops, celeriac purée,

Rabbit

pancetta wrapped roasted rabbit loin, artichoke and rabbit lasagna,

Pear Salad

Gnocchi

handmade Brooklyn ricotta gnocchi, chanterelle mushrooms,
é

Wagyu Steak Tartare

ée, traditional garnish, toast points

Octopus

Portugese octopus a la plancha, black garlic, basil emulsion, zucchini, crisp potato

g

Caviar Service

each served with traditional garniture, toast points, tiny corn pancake

Main Course

g

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

crispy duck breast, spiced cider crust, wild huckleberry reduction,

Branzino

Lobster

poached Nova Scotia lobster tail, Vacherin baked lobster gratin, Tuscan kale, crisp salsify, fondant potato, Meyer lemon sauce

Dover Sole

saute

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

Hazelnut Soufflé

Red Hook Winery Late Harvest Riesling poached pear sorbet

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 \$15 Year Malmsey - each paired with petit sweets \$24 additional

Handmade chocolates and confections

Fixed Price \$195 per person