

## Appetizer



### Taylor Bay Scallop Ceviche

chilled on the half shell with sea beans, tomato and coriander

### Wagyu Steak Tartare

hand cut Kobe style beef prepared tableside with quail egg yolk, Cognac gelée, traditional garnish and toast points

### Foie Gras Two Ways

classic pressed terrine with black fig and banyuls wine vinegar  
poached roulade with coffee, date and almond crust  
paired with a tasting of 2003 Maison Nicolas Reserve Sauternes add \$4.50

### Sautéed Hudson Valley Foie Gras

caramelized apple and brioche “French Toast”,  
Zeigler’s Orchard cider reduction, Sicilian pistachio

### Wild Rock Lobster

tender roasted tails with red pepper reduction and celery root purée

### Spring Salad

arugula, endive, frisée, Spring vegetables,  
shaved feta cheese, artisanal balsamic vinegar

### River Café Oysters

Fishers Island oysters glazed with lemon ~ pepper hollandaise,  
caramelized onions, smokey bacon and wild sturgeon caviar

### Rabbit and Dumplings

braised rabbit in natural juices, pan fried rabbit loin,  
garden pea sauce, homemade Brooklyn ricotta cheese dumplings

### Crab and Coconut Bisque

creamless aromatic soup with poached Maine Peekytoe crab meat  
coconut milk, lemongrass and Thai basil

### Yellowfin Tuna

seared rare with foie gras stuffing,  
Burgundy black truffle vinaigrette, Italian bacon, sweet roasted onion froth

### Rainbow Trout

lightly brined and smoked, fresh horseradish,  
Sunburst farms trout caviar and crème fraiche timbale, warm corn blinis

### Caviar Service

Royal White Sturgeon \$ 85.00 per ounce  
traditional garniture, toast points, tiny corn pancakes

## Main Course



### Organic Chicken Breast

pan roasted Amish chicken with American prosciutto,  
corn bread and confit giblett stuffing, sautéed spinach leaves and madeira wine reduction

### Crisp Duck Breast

white truffle honey and fennel pollen glaze, duck leg and potato croquette,  
organic carrots, julienne bok choy

### New York Cut Sirloin

dry aged ~ one pound ~ charcoal grilled,  
red wine mushroom marmalade, russet and sweet potato gratin with blue cheese fondue  
\$7.00 supplement

### Colorado Rack of Lamb

house cured lamb Merguez sausage, golden fondant potatoes,  
mint and mustard seed glaze, lamb jus

### Scottish Salmon

wild hen of the woods mushroom vinaigrette, port wine and shallot reduction,  
baby Romanesco cauliflower

### Grilled Dorade Fillet

artichoke purée, poached artichoke hearts  
tomato, lemon, and verjus vinaigrette

### Red Snapper Fillet

light almond crust, Catalonian Romesco sauce,  
sweet Spring onion purée, stuffed baby eggplant

### Maine Lobster Special

prepared with savory seasonal favorites

### Vegetarian

spinach and soft egg ravioli, exotic mushrooms, Parmigiano Reggiano  
trio of vegetables: cauliflower ~ artichoke ~ carrots

### Branzino Fillet

Mediterranean sea bass, chorizo sausage and shrimp ‘stuffing’, smoked tiny vine tomatoes,  
petite zucchini, charred lemon confit

Fixed Price \$ 98.00

Six Course Chef’s Signature Tasting Menu \$ 125.00  
participation of the entire table is requested