

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 caramelized fig and Banyuls wine
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

roasted apple ~ brioche French toast
Zeiglers' Orchard cider reduction, candied pistachio

Wild Rock Lobster

two roasted tails, mango, fennel, lemon and olive oil

Pear Salad

warm roasted anjou pear, curly friséé and arugula,
smokey bacon, goat cheese fondue, toasted walnuts, cider vinaigrette

River Café Oysters

Fisher's 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

Chilean Turbot Fillet

crisp crabmeat and zucchini fritter,
patti - pan squash, yuzu citrus ~ ginger vinaigrette

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 \$ 100.00

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

Executive Chef Brad Steelman and Staff