



## **TERRACE ROOM**

*On nights without private events the Terrace Room opens for a la carte dining.  
Please inquire in advance if the room and deck are open for guests. 718-522-5200*

### **Taylor Bay Scallop Ceviche**

chilled on the half shell with sea beans, tomato and coriander (25.00)

### **Wagyu Steak Tartare**

hand cut Kobe style beef prepared tableside with quail egg yolk,  
Cognac gelée, traditional garnish and toast points (25.00)

### **Foie Gras Two Ways**

classic pressed terrine with caramelized fig and Banyuls wine  
poached roulade with coffee, date and almond crust (26.00)  
paired with a tasting of 2007 Chateau Petit Vedrines Sauternes add \$4.50

### **Wild Rock Lobster**

two roasted tails, mango, fennel, lemon and olive oil (26.00)

### **Butterleaf Salad**

burrata cheese, romesco,  
white balsamic vinegar, heirloom cherry tomato (15.00)

### **River Café Oysters**

Fisher's Island oysters glazed with lemon ~ pepper hollandaise,  
caramelized onions, smokey bacon and wild sturgeon caviar (26.00)

### **Rabbit and Dumplings**

braised rabbit in natural juices, pan fried rabbit loin,  
garden pea sauce, homemade Brooklyn ricotta cheese dumplings (25.00)

### **Crab and Coconut Bisque**

creamless aromatic soup with poached Maine Peekytoe crab meat  
coconut milk, lemongrass and Thai basil (21.00)

### **Yellowfin Tuna**

seared rare with foie gras stuffing,  
Burgundy black truffle vinaigrette, Italian bacon, sweet roasted onion froth (25.00)

### **Sautéed Hudson Valley Foie Gras**

tri-star strawberry and spring onion crepe  
toasted pistachio, strawberry gastrique (26.00)

### **Rainbow Trout**

lightly brined and smoked, fresh horseradish,  
Sunburst farms trout caviar and crème fraiche timbale, warm corn blinis (26.00)

### **Caviar Service**

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