

Amuse Bouche

Petrossian Royal Sturgeon Caviar
house smoked salmon, warm corn blini

Sunchoke Veloute
sunchoke chips and chive

Appetizer

Yellowfin Tuna Tartare
hand cut with avocado, mild wasabi and cucumber salad
chili oil and sea salt, toast points

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

House Smoked Scottish Salmon
warm potato waffle, caper crème fraiche, port wine ~ pickled onion "syrup"

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 2007 Chateau Petit Vedrines Sauternes add \$4.50

Sautéed Hudson Valley Foie Gras
roasted apple ~ brioche French toast, Zeiglers' Orchard cider reduction, candied pistachio

Shellfish Trio
Alaskan king crab with classic Dijon dressing
Maine sea scallop with quince and pomegranate
lobster strudel, ginger ~ carrot sauce

Wild Rock Lobster
two roasted tails, mango, fennel, lemon and olive oil

Butterleaf Salad
Burrata cheese, romesco, white balsamic vinegar, heirloom cherry tomato

Pear Salad
warm roasted anjou pear, curly frisée,
smokey bacon, goat cheese fondue, cider vinaigrette

Ravioli ~ Veal ~ Truffles
handmade fresh mozzarella agnolotti, tender slow cooked veal shoulder,
crispy Royal Trumpet mushrooms, fresh Winter black truffles shavings

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



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

Main Course

Cervena Venison Loin
pan roasted with green peppercorns and wild lingonberry sauce,
roasted root vegetables, red cabbage, chestnut spaetzle

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

Colorado Rack of Lamb
house cured lamb Merguez sausage, golden fondant potatoes,
mint and mustard seed glaze, lamb jus

Prime New York Strip Steak
dry aged ~ one pound ~ charcoal grilled,
red wine mushroom marmalade

Filet Mignon Wellington
individually prepared with foie gras, wild mushrooms,
crisp pastry crust, Pinot Noir sauce

Herb Roasted Veal Chop
mascarpone polenta, broccoli rabe, wild mushroom sauce

Wild Dover Sole
fresh from Holland
Nantucket bay scallops, roasted kabocha squash tortellini

Scottish Salmon
wild hen of the woods mushroom vinaigrette, Port wine and shallot reduction,
baby Romanesco cauliflower

Maine Lobster Special
prepared with savory seasonal favorites

Vegetarian Risotto
creamy risotto with seasonal vegetables, Parmigiano Reggiano and sunchoke pureé

Dessert

The River Café Dessert Trio
the chocolate marquise Brooklyn Bridge
rose scented crème brulee, candied rose petals
strawberry and buttermilk sorbets, mint & strawberry salad

St. Valentine's Day Dinner 2012

195.00 per person

Executive Chef Brad Steelman and Staff