



## DINNER THREE COURSES

### DINNER

#### I.

Chowder

*Baked Potato • Smoked Applewood Bacon*

*Crème Fraiche Mousse*

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Fluke

*Pan Roasted • Marinated Root Vegetables*

*Salsify Puree • Sauce Pernod*

-or-

Beef

*“Bone In” Short Rib • Caramelized Endive*

*Crispy Quinoa & Foie Gras*

*Lacinato Kale Melt*

*City Steam “Black Silk” Stout Glaze*

-or-

Vegetable

*Chickpea Crepes*

*Roasted Mushroom & Leek Stuffing*

*Creamy Sea Lettuce • Sauce Porto*

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Coconut Tres Leches

*Roasted White Chocolate*

*Coriander • Cashew,*

*Passion Fruit Sorbet*

### DINNER

#### II.

Beet

*Salt Roasted Chioggia Beets*

*Black Mission Figs • Buffalo Mozzarella*

*Pistachio Crumble • Green Goddess Dressing*

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Salmon

*Olive Oil Poached • Coco Beans*

*Grilled Hearts of Lettuce*

*Pickled Cherry • Tomato Fondue*

-or-

Chicken

*“Cordon Bleu” • Speck Ham • Comte Cheese,*

*Wild Mushrooms & Potatoes*

*Spinach Mousseline*

*Purple Mustard Cognac Sauce*

-or-

Peppers

*Saffron Risotto Stuffed Piquillo Peppers*

*Warm Eggplant Baba Ganoush*

*Melted Fennel and leeks*

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Chocolate

*Rye • Nutella • Baguette • Ricotta Gelato*

### DINNER

#### III.

Salad

*Vermont “Bijou” Goat Cheese*

*Petite Arugula*

*Breakfast Radish • Brioche Croutons*

*Black Truffle Vinaigrette*

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Dourade

*Grilled Filet • Salt Roasted Beets*

*Shaved Fennel • Leeks • Snow Peas*

*Orange-Plum Sauce*

-or-

Beef

*Pan Roasted Filet Mignon • Oxtail Ragout*

*Toasted Polenta*

*Glazed Baby Carrots • Pearl Onions*

*Purple Mustard Sauce*

-or-

Risotto

*Carnaroli Rice • Seasonal Vegetable Mitonee*

*Black Truffles • Parmesan Fondue*

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Seasonal Fruit Crisp

*Brown Butter Oat Streusel*

*Sweet Cream Ice Cream*

Decafe • Coffee • Tea

\$60. Per Person Plus Service Charge (20%) and Sales Tax (6.35%)