



PRIVATE DINING DINNER MENU

Fall/Winter
2019/2020



Three Course Dinner
Please Select:
Appetizer
Entrée[s]
Two Accompaniments
Dessert



DINNER MENU

Optional Course: Hors d'Oeuvres

[Please Select Six]

\$39 Per Person

COLD

POACHED SHRIMP
Cocktail Sauce

MONTRACHET GOAT CHEESE
Eggplant Caponata, Olive Rosemary
Tartlette

TUNA TARTARE
Sea Salt, Cucumber Cup

FOIE GRAS TORCHON
Fig Marmalade, Toasted Brioche

SMOKED SALMON
Arugula, Boursin

PEPPER CRUSTED TENDERLOIN
Shallot-Garlic Jam, Seven Grain

TOMATO BRUSCHETTA
Olive Tapenade

LOBSTER TACOS
Avocado, Lime-Chili Mayonnaise

'SPEAKEASY' STEAK TARTARE

GORGONZOLA SABLES
Roasted Almonds

ITALIAN WHITE STURGEON
CAVIAR
Lemon Crème Fraîche, Buckwheat
Blini

RICOTTA DI BUFFALA
Foccacia Crustini, Asparagus

CLAYTON'S LUMP CRAB MEAT

CUCUMBER CUP
Boursin, Dill, Lemon Zest

ROASTED ZUCCHINI
Eggplant Caviar, Tomato Marmalade
Pine Nuts

HOT

SEARED TUNA
Tomato, Cucumber, Citrus

MINI '21' BURGER

'21' CHICKEN HASH

LUMP CRAB CAKE
Lemon-Harissa

PARMESAN CHEESE STRAW
Sea Salt, Herbes de Provence

'POPCORN' ROCK SHRIMP
Charred Jalapeño Aioli

ROASTED BABY LAMB CHOP
Mint Chimichurri

QUICHE LORRAINE
Smoked Bacon, Gruyère

GRILLED VEGETABLE SKEWER
Zucchini, Yellow Squash, Roasted
Red Pepper, Pearl Onion, Lemon
Vinaigrette

ARRANCINI
Mozzarella, Smoked Tomato

SPINACH PARMESAN PIE
Parmesan Gratinée

PIG IN A BLANKET
Brown Mustard

GARBANZO FRITTER
Herbed Yogurt

GOUGÈRES
Gruyere Cheese, Sea Salt

TRUFFLED GOAT CHEESE SOUFFLÉ

CHICKEN CORDON BLEU

STEAK FRITE
Onion Marmalade

SHRIMP SKEWERS
Sweet Chili Butter

SWEET POTATO AND RICOTTA
TARTELETTE
Candied Bacon



DINNER MENU

First Course: Appetizers

[Please Select One]

[If You Would Like to Offer a Choice of Appetizer, Please Add \$15.00 to the Entrée Price for Each Selection]

TRADITIONAL CAESAR SALAD

Romaine, Aged Parmesan, Garlic Croutons

CHOPPED SALAD

Field Greens, Iceberg, Black Quinoa, Kalamata Olives, Grilled Zucchini, Chickpeas, Hard Boiled Eggs, Arugula Pesto

WARM GOAT CHEESE SALAD

Endives, Arugula, Radicchio, Toasted Walnuts, Orange Segment, Beets, Mosto Cotto Vinegar

WILD ARUGULA SALAD

Shaved Fennel, Parmesan, Toasted Hazelnuts, Lemon Vinaigrette

BABY SPINACH SALAD

Asian Pears, Candied Pecans, Roquefort Cheese, Bacon Vinaigrette

SHRIMP COCKTAIL

Pickled Horseradish

JUMBO LUMP CRAB MEAT

Traditional Mustard Sauce

HOUSEMADE SMOKED SALMON

Boursin, Lemon Oil, Toasted Rye Bread

WARM VEGETABLE TARTE

Humboldt Fog, Ratatouille, Olive Tapenade

BURRATA

Arugula Pesto, Grilled Pancetta, Shaved Asparagus, Grilled Garlic Country Bread

STEAK TARTARE

Toast Point, Petite Greens

CRAB CAKE

Lemongrass and Crab Jus, Tomato Concasse, Lemon-Harissa Aioli

LOBSTER CREPE GRATINÉE

Bechamel, Wilted Spinach, Parmesan, Petite Greens



DINNER MENU

Second Course: Entrées

[Please Select One]

[If You Would Like to Offer a Choice of Entrée,
Please Add \$15.00 to the Higher Priced Entrée for Each Selection]

ORCHIETTE

Sauce Arrabbiata, Eggplant, Basil, Spring Peas
\$135

CAVATELLI

Lamb Ragout, Roasted Tomatoes, Manchego Cheese
\$140

SEAFOOD PASTA

Lobster, Crab, Shrimp, Trumpet Pasta, Tomato Concasse, Basil, Zucchini, Lobster Emulsion
\$165

FAROE ISLANDS SALMON

Vadouvan Butter
\$151

BRANZINO

Meyer Lemon Vinaigrette
\$165

ROASTED HALIBUT

Lemon-Caper butter
\$180

STRIPED BASS

Sauce Américaine
\$168

DOVER SOLE

Sauce Almondine
\$203

Alternative Sauce Selections: Vadouvan Butter, Saffron-Tomato Sauce, Sauce Américaine
Meyer Lemon Vinaigrette, Sauce Perigourdine, or Lemon Butter



DINNER MENU

Second Course: Entrées

[Continued]

ROASTED AMISH CHICKEN

Lemon Herb Jus

\$146

BERKSHIRE PORK CHOP

Apple Cider Jus

\$155

VADOUVAN BEEF SHORT RIBS

\$156

FILET OF BEEF

Red Wine Jus

\$175

GRASS FED NEW YORK STRIP LOIN

Green Peppercorn Sauce

\$175

MUSTARD-CRUSTED RACK OF LAMB

Tarragon Jus

\$175

VEAL CHOP

Cream of Morels

\$190

Accompaniments

[Please Select Two]

ROASTED YUKON GOLD
POTATOES

WHIPPED POTATOES

POTATO GRATIN

HEIRLOOM RICE

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

RATATOUILLE

ROASTED CAULIFLOWER

FLEURETTES

BROCCOLI RABE

WILTED BABY SPINACH

WILD MUSHROOM FRICASSÉE

CREAMED SPINACH

HARICOT VERT

TOMATO PROVENCAL



DINNER MENU

Third Course: Desserts

[Please Select One]

[If You Would Like to Offer a Choice of Dessert,
Please Add \$15.00 to the Entrée Price for Each Selection]

'21' CHEESECAKE

Spiced Strawberry Pistachio Compote

VANILLA BEAN CRÈME BRÛLÉE

Cranberry White Chocolate Chip Biscotti

FLOURLESS CHOCOLATE CAKE

Orange Ganache, Vanilla Chantilly Cream

MIDNIGHT KAHLUA CHOCOLATE CAKE

Raspberry Compote

CRÈME FRAÎCHE PANNA COTTA

Caramelized pineapple Gelée

APPLE CRISP PIE

Cinnamon Caramel Sauce

FRUIT AND BERRIES

Honey Lime Sauce

TRIO OF HOMEMADE SORBETS

TRIO OF HOMEMADE ICE CREAMS

All Desserts Include Coffee and Tea Service



An Administrative charge of 4.5% will be added to all food and beverage charges. This Administrative charge is not a gratuity or a tip and will not be distributed to the employees who provide service to the guests. It is used to offset the costs associated with the administration of your event. 8.875% New York City Sales Tax will also be added.

A separate Gratuity charge of 19.5% will also be added to all food and beverage charges. This Gratuity will be distributed in its entirety to the employees who provide service to the guests. Although it is neither required nor expected, clients may leave a gratuity in addition to this Gratuity charge which will also be distributed to the employees who provide service to the guests.