



DINNER SIX COURSES

DINNER

I.

Chowder

Baked Potato • Smoked Applewood Bacon

Crème Fraiche Mousse

Beet

Salt Roasted Chiogga Beets

Black Mission Figs • Buffalo Mozzarella

Pistachio Crumble • Green Goddess Dressing

Intermezzo

Salmon

Olive Oil Poached • Coco Beans

Grilled Hearts of Lettuce

Picked Cherry • Tomato Fondue

-or-

Beef

Pan Roasted Filet Mignon • Oxtail Ragout

Toasted Polenta

Glazed Baby Carrots • Pearl Onions

Purple Mustard Sauce

-or-

Vegetable

Chickpea Crepes • Roasted Mushroom & Leek Stuffing

Creamy Sea Lettuce • Sauce Porto

Chocolate

Rye • Nutella • Baguette • Ricotta Gelato

Mignardies

DINNER

II.

Soup

Cream of Celery Root

Johan Crab • Red Verjus Reduction

Egg

Soft Poached • L Frisee Salad

Warm Panchetta Vinaigrette

Intermezzo

Fluke

Pan Roasted • Marinated Root Vegetables

Salsify Puree • Sauce Pernod

-or-

Chicken

“Cordon Bleu” • Speck Ham • Comte Cheese,

Wild Mushrooms & Potatoes

Spinach Mousseline

Purple Mustard Cognac Sauce

-or-

Risotto

Carnaroli Rice • Winter Vegetable Mitonee

Black Truffles • Parmesan Fondue

Seasonal Fruit Crisp

Brown Butter Oat Streusel

Sweet Cream Ice Cream

Mignardies

DINNER

III.

Bisque

Main Lobster and Red Shrimp

Sherry Wine Reduction • Chervil

Intermezzo

Dourade

Grilled Filet • Salt Roasted Beets

Shaved Fennel • Leeks • Snow Peas

Orange-Plum Sauce

-or-

Beef

“Bone In” Short Rib • Caramelized Endive

Crispy Quinoa & Foie Gras

Lacinato Kale Melt

City Steam “Black Silk” Stout Glaze

-or-

Peppers

Saffron Risotto Stuffed Piquillo Peppers

Warm Eggplant Baba Ganoush

Melted Fennel and Leeks

Salad

Vermont “Bijou” Goat Cheese

Petite Arugula

Breakfast Radish • Brioche Croutons

Black Truffle Vinaigrette

Coconut Tres Leches

Roasted White Chocolate

Coriander • Cashew

Passion Fruit Sorbet

Mignardies

Cappuccino * Coffee * Espresso

\$85.00 Per Person Plus Service Charge (20%) and Sales Tax (6.35%)