

TO SHARE WITH COCKTAILS-

BRAISED BEEF SHORT RIB EMPANADAS

PIQUILLO PEPPER DIPPING SAUCE

16.50

APPETIZERS

Hot Soup du Jour

13.75

*Chardonnay Greystone Cellars,
California - 2014 \$13.50*

Spring Salad

*Hydroponic Arugula, Bibb Lettuce,
Cucumber, Feta Cheese,
Red & Yellow Peppers, Watermelon,
Orange-Cilantro Vinaigrette*

16.95

Pouilly-Fuisse Louis Jadot, France - 15 \$18.50

**Burrata Mozzarella
& Heirloom Tomatoes**

*Roasted Beets, Radish, Basil Oil,
Balsamic Reduction*

17.50

*Sauvignon Blanc Cloudy Bay Vineyards,
Marlborough, New Zealand - 2016 \$17.50*

**Timbale of Smoked and Fresh
Salmon Tartare**

*Dilled Cucumber Salad, Mâche,
Basil Oil, Salmon Caviar*

17.95

*Chardonnay Kistler Vineyards,
Sonoma Coast, California - 2013 \$27.00*

ENTREES

Fresh Maine Lobster Risotto

*Asparagus, Parmigiano-Reggiano,
White Truffle Oil*

49.50

*Sauvignon Blanc Cakebread Cellars,
Napa Valley, California - 15 \$20.00*

Fresh Jumbo Canadian Sea Scallops

*Israeli Couscous, Wilted Spinach,
Green Pea Coulis*

41.50

*Chardonnay ZD Wines,
California - 2014 \$19.00*

Sliced Seared 8 oz. NY Prime Sirloin

*French Fries, Vichy Carrots,
Spinach-Filled Tomato,*

Peppercorn Sauce, Crispy Shallots

41.50

*Pinot Noir Belle Glos Wines, Dairyman, Rus-
sian River Valley, California -14 \$25.00*

14 oz. Center Cut Veal Chop

*Lyonnais Potatoes, Sautéed Mushrooms,
Caramelized Salsify, Celeriac & Carrots,
Celeriac Purée, Cabernet Reduction*

56.25

*Merlot Duckhorn Vineyards,
Napa Valley, California - 2013 \$25.00*

CAVIAR COLLECTION

FARMED RUSSIAN AMUR RIVER BELUGA 1 oz.	180.00
GOLDEN RUSSIAN OSETRA IMPERIAL MALOSSAL 1 oz.	140.00
ROYAL SIBERIAN OSETRA 1 oz.	105.00
AMERICAN HACKELBACK STURGEON 1 oz.	55.00

APPETIZERS

LOBSTER BISQUE "CAPPUCCINO"

Fresh Lobster Meat, French Vanilla Foam

17.75

QUARTET OF CHILLED SOUPS

Selection of House-Made Chilled Soups

15.50

ESCARGOTS BOURGUIGNONNE

*Napoleon with Asparagus Tips
Garlic, Shallots and Pernod Butter*

23.95

**DUO OF SAUTÉED HUDSON VALLEY
FOIE GRAS AND TORCHON**

*Caramelized Pineapple, Fig Marmalade,
Raisin and Cranberry Toast,
Port Wine Reduction*

31.00

**LUMP CRAB MEAT TOWER
WITH COCONUT SHRIMP**

*Guacamole, Tomatoes
Vodka Gazpacho Coulis*

26.75

FRESH MAINE LOBSTER SALAD

*Mache, Orange & Pink Grapefruit Sections,
Avocado, Carrot-Ginger Dressing*

29.50

BACON-WRAPPED STUFFED DATES

*Goat Cheese, Piquillo Pepper Purée,
Smoked Honey*

16.25

TRADITIONAL CAESAR SALAD

*Marinated Anchovies, Golden Croutons,
Parmigiano-Reggiano*

15.95

SLICED SCOTTISH SMOKED SALMON

29.50

SLICED SCOTTISH SMOKED SALMON

**with 1/2 oz. American Sturgeon Caviar*

49.50

ENTREES

SEAFOOD LINGUINE

*Jumbo Shrimp, Scallops, Salmon, Garlic,
Tomato-Basil Sauce*

43.95

CAPPELLACCI TRASTEVERINA

*Pasta Envelopes filled with Spinach and
Ricotta Cheese, Tomato-Basil Sauce*

35.95

CLASSIC SPAGHETTI BOLOGNESE

Parmigiano - Reggiano

37.25

HOUSE-MADE CRAB & LOBSTER TORTELLONI

*Red & Yellow Tomato Concasse,
Lemon, Capers, Butter Sauce*

43.75

SAUTÉED CALF'S LIVER

*Caramelized Apples, Crispy Bacon, Roasted
Onions, Mashed Potatoes, Jus Natural*

39.75

FRESH HOLLAND DOVER SOLE MEUNIÈRE

*Jumbo Asparagus,
Parsley Fingerling Potatoes*

55.25

NEW ZEALAND WILD KING SALMON

*Fingerling Potatoes, Wilted Spinach,
Grape Tomatoes, Olives, Capers, Fennel,
Vegetable Coulis*

45.95

ORGANIC FREE RANGE CHICKEN BREAST

*Pommes Purée, Baby Carrots, Haricots Verts,
Tarragon Beurre Blanc*

38.50

**ROASTED CRISPY LONG ISLAND
HALF DUCKLING**

*Red Cabbage, Cranberry Bread Dumpling,
Bing Cherry Brandy Sauce*

44.95

TRADITIONAL WIENER SCHNITZEL

Spätzle, Red Cabbage, Spinach

47.25

PEPPERED CENTER-CUT FILET OF BEEF

*Horseradish Pommes Purée,
Shallots, Asparagus,
Caramelized Salsify, Celeriac and Carrots,
Brandy-Peppercorn Sauce*

54.50

Side Items - 9.50 each: ASPARAGUS - HARICOTS VERTS - TARRAGON CARROTS -
RED CABBAGE - FRENCH FRIES

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase
Your Risk of Food Borne Illness, Especially if You Have Certain Medical Conditions.