



PRIVATE DINING DINNER MENU

Fall/Winter
2018-2019



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

CAULIFLOWER MOUSSELINE
Smoked Trout Roe

PEPPER CRUSTED TENDERLOIN
Shallot-Garlic Jam, Seven Grain

BABY MOZZARELLA CAPRESE

LOBSTER TACOS
Avocado, Lime-Chili Mayonnaise

'SPEAKEASY' STEAK TARTARE

BLUE CHEESE MOUSSELINE
Maple Flakes

AMERICAN PADDLEFISH CAVIAR
Lemon Crème Fraîche, Buckwheat
Blini

HONEY ROASTED BUTTERNUT
SQUASH CROSTINI
Pomegranate, Cream Cheese

CLAYTON'S LUMP CRAB MEAT

CUCUMBER CUP
Yogurt, Dill, Lemon Zest

ROASTED ZUCCHINI
Eggplant Caviar, Tomato Marmalade
Pine Nuts

HOT

YELLOW FIN TUNA NIÇOISE
Niçoise Olive, Haricot Verts
Sauce Gribiche

MINI '21' BURGER

'21' CHICKEN HASH

LUMP CRAB CAKE
Fennel Macédoine

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

SPINACH PARMESAN
TARTELETTE
Parmesan Gratinée

PIG IN A BLANKET
Brown Mustard

GARBANZO FRITTER
Herbed Yogurt

VADOUVAN SHORT RIBS
Bok Choi

TRUFFLED GOAT CHEESE
SOUFFLÉ

CHICKEN CORDON BLEU

ROASTED STUFFED DATE
Blue Cheese, Almond Butter

SPICY LAMB MEATBALL

SWEET POTATO BACON BITE
Pepper, Maple Glaze

ROASTED BRUSSELS SROUTS
Honey Dijon



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

WINTER CHOPPED SALAD

Field Greens, Iceberg, Grilled Squash, Kalamata Olives, Chickpeas, Feta, Lemon-Basil Vinaigrette

WARM GOAT CHEESE SALAD

Endives, Toasted Walnuts, Beets, Mosto Cotto Vinegar

WILD ARUGULA SALAD

Radicchio, Shaved Fennel, Parmesan, Toasted Hazelnuts, Lemon Vinaigrette

KALE SALAD

Shaved Pecorino, Roasted Butternut Squash, Lemon-Hazelnut Vinaigrette

TUNA TARTARE

Parsnip Velouté, Fennel Crème Fraîche, Smoked Trout Roe

SHRIMP COCKTAIL

Pickled Horseradish

JUMBO LUMP CRAB MEAT

Traditional Mustard Sauce

HOUSEMADE SMOKED SALMON

Boursin, Petite Greens, Toasted Rye Bread

WARM VEGETABLE TARTE

Humbolt Fog, Ratatouille, Olive Tapenade

BURRATA

Honey Butter Roasted Acorn Squash, Pomegranate Glaze, Hazelnut, Arugula

DUCK PÂTÉ

Cornichons, Tarragon Mustard

CRAB CAKE

Apple, Celery, Fennel Macédoine

VADOUVAN SHORT RIB

Sweet and Sour Squash Purée, Shoestring Potatoes

LOBSTER CREPE GRATINÉE

Bechemel, 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]

GNOCCHI

Butternut Squash, Sage, Brown Butter, Hazelnuts, Parmesan

\$135

LAMB BOLOGNESE

Cavatelli, Lamb Sausage, Picholine Olives, Roasted Tomatoes, Manchego

\$140

SEAFOOD PASTA

Lobster, Crab, Shrimp, Trumpet Pasta, Tomato Concasse, Basil, Zucchini, Lobster Emulsion

\$155

FAROE ISLANDS SALMON

Vadouvan Butter

\$151

BRANZINO

Meyer Lemon Vinaigrette

\$161

ROASTED MONKFISH

Saffron-Tomato Sauce

\$165

HALIBUT

Sauce Perigourdine

\$170

STRIPED BASS

Sauce Americaine

\$187

DOVER SOLE

Lemon Butter

\$203

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



DINNER MENU

Second Course: Entrées

[Continued]

ROASTED AMISH CHICKEN

Lemon Herb Jus

\$146

GINGERBREAD SPICED VENISON LOIN

Ruby Port Jus

\$156

VADOUVAN BEEF SHORT RIBS

\$156

FILET OF BEEF

Red Wine Jus

\$161

GRASS FED NEW YORK STRIP LOIN

Green Peppercorn Sauce

\$172

MUSTARD-CRUSTED RACK OF LAMB

Tarragon Jus

\$172

VEAL CHOP

Cream of Morels

\$190

Accompaniments

[Please Select Two]

ROASTED YUKON GOLD
POTATOES

OLIVE OIL WHIPPED
POTATOES

POTATO GRATIN

HEIRLOOM RICE

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

RATATOUILLE

GLAZED BABY CARROTS

ISRAELI COUSCOUS with
LEMON GARLIC SWISS CHARD

ROASTED WINTER
VEGETABLES

WILD MUSHROOM FRICASSÉE

CREAMED SPINACH

POLENTA CAKES

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
Vanilla Maple Cranberry

VANILLA BEAN CRÈME BRÛLÉE
Pumpkin Biscotti

CHOCOLATE TRIFLE
Flourless Chocolate Sponge

CHOCOLATE RASPBERRY CAKE TART
Vanilla Chantilly Cream

APPLE BUTTERMILK CUSTARD PIE
Cinnamon Caramel

PEAR WALNUTS STREUSEL CAKE
Crème Anglaise

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.