



# PRIVATE DINING DINNER MENU

Spring/Summer  
2017



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



## DINNER MENU

### Optional Course: Hors D'oeuvres

[Please Select Six]

**\$36 Per Person**

#### Cold

- POACHED SHRIMP  
Cocktail Sauce
- MONTRACHET GOAT CHEESE  
Eggplant Caponata, Mini Cone
- TUNA TARTARE  
Sea Salt, Cucumber Cup
- FOIE GRAS TORCHON  
Fig Marmalade, Toasted Brioche
- SMOKED SALMON  
Arugula, Lemon Cream Cheese
- PEPPERCORN CRUSTED TENDERLOIN  
Shallot-Garlic Jam, Seven Grain
- BABY MOZZARELLA CAPRESE
- LOBSTER TACOS  
Avocado, Lime-Chili Mayonnaise
- 'SPEAKEASY' STEAK TARTARE
- PROSCIUTTO WRAPPED ASPARAGUS  
Gorgonzola Ranch
- AMERICAN PADDLEFISH CAVIAR  
Lemon Crème Fraîche, Buckwheat Blini
- TOMATO & OLIVE TAPENADE CROSTINI
- CLAYTON'S LUMP CRAB MEAT

#### Hot

- LOBSTER POT PIE  
Rosemary Whipped Potatoes
- 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
- GRILLED BABY LAMB CHOP  
Mint Pesto
- CHICKEN SATAY  
Chermoula Marinade
- GRILLED VEGETABLE SKEWER  
Zucchini, Yellow Squash, Roasted Red Pepper  
Pearl Onions, Lemon Vinaigrette
- ROASTED CORN TARTELETTE  
Confit Peppers, Aged Balsamic
- PIG IN A BLANKET  
Brown Mustard
- ANDOUILLE SAUSAGE & POTATO SKEWER
- TRADITIONAL ITALIAN MEATBALL  
Marinara, Pecorino di Parco
- TRUFFLED GOAT CHEESE SOUFFLÉ



## DINNER MENU

### First Course: Appetizers

[Please Select One]

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

#### TRADITIONAL CAESAR SALAD

Romaine, Aged Parmesan, Garlic Croutons

#### ARUGULA SALAD

Warm Goat Cheese, Grapes, Almonds, Aged Balsamic

#### TUNA NIÇOISE

Bibb Lettuce, Tomato Wedges, Fingerlings, Niçoise Olives, Haricot Verts, Sauce Gribiche

#### KALE SALAD

Roasted Sweet Potato, Buttermilk Ranch

#### ARTISANAL MIXED GREENS

Polenta Croutons, Tomato Wedges, Avocado, Basil Lime Vinaigrette

#### WATERMELON SALAD

Kalamata Olives, Feta Cheese, Spring Onions, Basil Oil, Za'atar Vinaigrette

#### TUNA TARTARE

Crème Fraîche, Sauce Gribiche

#### SHRIMP COCKTAIL

Pickled Horseradish

#### CLAYTON'S JUMBO LUMP CRAB MEAT

Traditional Mustard Sauce

#### SMOKED SALMON

Horseradish Crème Fraîche, Pickled Shallots, Toast Points

#### GRILLED ASPARAGUS & MONTRACHET GOAT CHEESE

Sauteed Mushrooms, Chorizo, Olive Tapenade

#### MOZZARELLA DI BUFALA

Marinated Tomatoes, Basil Oil, Pullman Garlic Croutons

#### FOIE GRAS TERRINE

Fig Marmalade, Toasted Brioche

#### COUNTRY PÂTÉ

Cornichons, Tarragon Mustard

#### CRAB CAKE

Apple, Celery, Fennel Macédoine



## 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]

#### HOMEMADE CAVATELLI

Vegetable Bolognese

\$130

#### SPICY LAMB BOLOGNESE

Fettuccine Rigate, Lamb Sausage, Picholine Olives, Roasted Tomatoes, Manchego

\$135

#### FAROE ISLANDS SALMON

Tomato and Kalamata Olive

\$145

#### BRANZINO

Meyer Lemon Vinaigrette

\$155

#### HALIBUT

Sauce Bordelaise

\$160

#### MONK FISH

French Curry

\$175

#### STRIPED BASS

Beurre Rouge

\$175

#### AMERICAN RED SNAPPER

Citrus Butter

\$180

#### DOVER SOLE

Lemon Butter

\$195

**Alternative Sauce Selections:** Tomato and Kalamata Olive, Sauce Bordelaise  
Meyer Lemon Vinaigrette, French Curry, Beurre Rouge, Citrus Butter or Lemon Butter



## DINNER MENU

### Second Course: Entrées

[Continued]

ROASTED AMISH CHICKEN

Lemon Herb Jus

\$140

LONG ISLAND DUCK

Maple-Mace Jus

\$145

LAMB OSSO BUCCO

\$150

BEEF SHORT RIBS

Red Wine Glaze

\$150

FILET OF BEEF

Red Wine Jus

\$155

AUSTRALIAN RACK OF LAMB

Saffron Garlic Jus

\$165

PRIME AGED SIRLOIN

Green Peppercorn Sauce

\$175

BERKSHIRE PORK PORTERHOUSE

Au Poivre

\$180

### Accompaniments

[Please Select Two]

ROASTED YUKON GOLD POTATOES

OLIVE OIL WHIPPED POTATOES

POMMES DUCHESSE

HEIRLOOM RICE

WILD MUSHROOM FRICASSÉE

SPRING VEGETABLE MEDLEY

ROASTED ASPARAGUS

RATATOUILLE

ROASTED CAULIFLOWER

CREAMED SPINACH

BROCCOLI RABE

TOMATO PROVENÇAL



## DINNER MENU

### **Third Course: Desserts**

[Please Select One]

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

'21' CHEESECAKE

Blueberry Compote, Lemon Streusel

VANILLA BEAN CRÈME BRÛLÉE

Canelé

CHOCOLATE TART

Passion Fruit Caramel, Vanilla Chantilly

CHOCOLATE MOUSSE CAKE

Mint Orange Coulis

MIXED BERRY TART

Strawberry Lavender Anglaise

KENDALL FARMS CRÈME FRAÎCHE PANNA COTTA

Raspberry Consommé, Champagne Gelée

LEMON MERINGUE PIE

Blackberry Coulis

FRUIT AND BERRIES

Vanilla Chantilly

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.**