



WINE CELLAR DINNER
Spring/Summer 2017

Hors D'oeuvres

TRUFFLED QUAIL EGG MIMOSA

PRIME BEEF SLIDERS
American Cheese, '21' Sauce

PETITE CONES
Boursin, Roasted Tomato, Eggplant

DUCK PÂTÉ
Tarragon Mustard, Cornichon, Toast Point

KING SALMON RILLETTE
Trout Roe, Raisin-Fennel Semolina Crostini

First Course

TRADITIONAL CAVIAR SERVICE
American Caviar, Red Onion, Boiled Eggs, Lemon Crème Fraîche, Buckwheat Blinis

Second Course

[Select One of the Following]

OCTOPUS CARPACCIO
Citrus, Basil Oil, Kalamata Olives, Za'atar Vinaigrette

TUNA TARTARE
American Caviar, Lemon Crème Fraîche, Sauce Gribiche

CHEF'S GARDEN SALAD
Petite Vegetables, Corn Shoots, Pea Tendrils, White Harissa Bergamot Vinaigrette

FOIE GRAS TERRINE
Fig and Hazelnut Chutney, Petite Greens, Brioche Toast

MAINE LOBSTER COCKTAIL
Belgium Endive, Citrus Pearls, Traditional Mustard Sauce



WINE CELLAR DINNER

Third Course

[Select One of the Following]

CRAB CAKE

Apple, Celery, Fennel Macédoine

SAN DOMENICO RAVIOLO

Ricotta Di Bufala, Egg Yolk, Sage-Brown Butter

ASPARAGUS RISOTTO

Crème Fraîche, Parmigiano-Reggiano

Fourth Course

[Select One of the Following]

PARMESAN CRUSTED HALIBUT

Pencil Asparagus, Champagne Butter

DOVER SOLE

Grilled Asparagus, Lemon Beurre Blanc

WHOLE ROASTED SQUAB

Green Peas, Morels, Bone Marrow, Sauce Bordelaise

FILET MIGNON

Smashed Yukon Potatoes, Blue Cheese, Onion Marmalade
Watercress, Red Wine Jus

PRIME AGED NEW YORK STRIP

Pomme Boulangère, Petite Greens, Green Peppercorn Sauce

AUSTRALIAN RACK of LAMB

Mustard-Crusted Rack of Lamb,
Carrots Glacé, Roasted Tomato, Watercress



WINE CELLAR DINNER

Fifth Course

CHAMPAGNE FLOAT
Grapefruit Campari Sorbet

Dessert Course

[Select One of the Following]

SAINT-DOMINGUE CHOCOLATE SOUFFLÉ
White Russian Anglaise, Banana Ice Cream

COEUR À LA CRÈME
Peach Compote

BAKED ALASKA
Coconut Ice Cream, Pineapple Caramel, Toasted Coconut

CRÈME BRÛLÉE TASTING
Vanilla Bean, Creamsicle, Chocolate

BANANAS FOSTER
Banana Bread, Vanilla Ice Cream

CLASSIC TASTES OF '21'
Vanilla Crème Brûlée, Profiterôle, Chocolate Soufflé

Petits Fours and Chocolates

Coffee & Tea Service

\$485 Per Person

[Price Includes Food, Cocktails, Champagne, Wines Selected by our Sommelier to Accompany Each Course, Sales Tax, Gratuity and Administrative Charge]

Gentlemen are Required to Wear Jackets



**WINE CELLAR DINNER
VEGETARIAN TASTING**

CHEF'S GARDEN SALAD

Petite Vegetables, Corn Shoots, Pea Tendrils, White Harissa Bergamot Vinaigrette

Second Course

HEIRLOOM TOMATOES

Charred Pecorino Cheese, Petite Basil, Moroccan Olive Gremolata

Third Course

ASPARAGUS RISOTTO

Crème Fraîche, Parmigiano-Reggiano

Fourth Course

SQUASH TIAN

Ratatouille, Olive Tapenade, Confit Peppers

Fifth Course

CHAMPAGNE FLOAT

Grapefruit Campari Sorbet

Dessert Course

SAINT-DOMINGUE CHOCOLATE SOUFFLÉ

White Russian Anglaise, Banana Ice Cream

Petits Fours and Chocolates

Coffee & Tea Service



This price is also inclusive of an Administrative charge of 4.5% on 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.

This price is also inclusive of a Gratuity charge of 19.5% on 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.