



WINE CELLAR DINNER

Fall/Winter 2018-2019

Hors d'Oeuvres

DUCK PÂTÉ

Tarragon Mustard

MINI BURGERS

American Cheese, Pickled Relish

DEVIL QUAIL EGG

Sundried Tomato Aioli

KUSHI OYSTER

Ponzu Pearl

GOAT CHEESE CROMESQUI

Truffle Honey, Cranberry

First Course

PADDLEFISH CAVIAR

Buckwheat Blinis, Red Onion, Egg, Lemon Crème Fraîche

Second Course

[Select One of the Following]

LOBSTER HASH

Wilted Spinach, Wild Rice, Parmesan

TUNA TARTARE

Paddlefish Caviar, Wasabi Crème Fraîche, Ginger-Watercress Vichyssoise

STEAK TARTARE

Petite Greens, Truffle Vinaigrette, Toast Point

HOUSE MADE SMOKED SALMON

Cucumber, Apple, Sauce Gribiche



WINE CELLAR DINNER

Third Course

[Select One of the Following]

CRAB CAKE

Apple, Celery, Fennel Macédoine

RAVIOLO

Ricotta di Bufala, Egg Yolk, Roasted Butternut Squash, Hazelnuts, Sage Brown Butter

LAMB BOLOGNESE

Cavatelli, Manchego Cheese

Fourth Course

[Select One of the Following]

BRANZINO

Lemon Artichoke Cream, Braised Fennel and Olive Gremolata

MONKFISH TAJINE

Lemon-Saffron Basmati Rice, Chickpeas, Zucchini, Turnips

ROASTED DUCK

Heirloom Rice, Tuscan Kale, Maple Mace Jus

COLORADO LAMB

Turnips, Swiss Chard, Tarragon Jus

FILET MIGNON

Petite Heirloom Potatoes, Asparagus, Blue Cheese Butter, Red Wine Jus

NEW YORK STRIP LOIN

Baby Carrots, Morel Mushrooms, Sherry Cream

VEAL TENDERLOIN MILANESE

Herb Crust, Pommes Boulangère, Lemon-Caper Jus



WINE CELLAR DINNER

Fifth Course

CHAMPAGNE FLOAT
Tangerine Sorbet

Dessert Course

[Select One of the Following]

CHOCOLATE SOUFFLÉ
Chocolate Sauce

NEW YORK SKYLINE CHEESECAKE
Warm Mix Berries Compote

CHOCOLATE TORTE
Raspberry Chocolate Sauce

CRÈME BRÛLÉE TASTING
Vanilla Bean, Pumpkin, Eggnog

ALMOND PEAR TART
Vanilla Ice Cream

CLASSIC TASTES OF '21'
Vanilla Crème Brûlée, Profiterôle, New York Cheesecake

Petits Fours and Chocolates

Coffee & Tea Service

\$505 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**

First Course

GOAT CHEESE AND BEETS
Roasted Walnut Butter, Za'atar Lavash, Aged Balsamic

Second Course

RATATOUILLE TIAN
Saffron-Tomato Coulis

Third Course

BUTTERNUT SQUASH RAVIOLI
Ricotta di Bufala, Hazelnuts, Sage Brown Butter

Fourth Course

WILD MUSHROOM TART
Petite Greens, Port Reduction

Fifth Course

CHAMPAGNE FLOAT
Tangerine Sorbet

Dessert Course

CHOCOLATE SOUFFLÉ
Chocolate Sauce

**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 included.

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.