



**WINE CELLAR LUNCHEON**  
Spring/Summer 2017

**First Course: Appetizers**

[Please Select Two]

TUNA TARTARE

American Caviar, Lemon Crème Fraîche, Sauce Gribiche

CHEF'S GARDEN SALAD

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

MAINE LOBSTER COCKTAIL

Belgium Endive, Citrus Pearls, Traditional Mustard Sauce

ARUGULA SALAD

Warm Goat Cheese, Grapes, Almonds, Aged Balsamic

CRAB CAKE

Apple, Celery, Fennel Macédoine

**Second Course: Entrées**

[Please Select Two]

DOVER SOLE

Grilled Asparagus, Lemon Beurre Blanc

AUSTRALIAN RACK of LAMB

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

FILET MIGNON

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

PARMESAN CRUSTED HALIBUT

Pencil Asparagus, Champagne Butter



## WINE CELLAR LUNCHEON

### Third Course: Desserts

[Please Select Two]

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

PROFITERÔLES  
Dark Chocolate Sauce, Vanilla Ice Cream

### Coffee & Tea Service

**\$150 Per Person**

[Price Includes Food, Two Wines Selected  
by Our Sommelier, Tax, Gratuity and Administrative Charge.  
All Other Beverages Charged on Consumption.]

**\*Gentlemen are Required to Wear Jackets\***



**WINE CELLAR  
VEGETARIAN LUNCHEON**

**First Course**

CHEF'S GARDEN SALAD

Assorted Petite Vegetables, Avocado Mousseline, Harissa Bergamot Vinaigrette

**Second Course**

SQUASH TIAN

Ratatouille, Olive Tapenade, Confit Peppers

ASPARAGUS RISOTTO

Crème Fraîche, Parmigiano-Reggiano

**Dessert Course**

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

PROFITERÔLES

Dark Chocolate Sauce, Vanilla Ice Cream

**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.**