



## WINE CELLAR LUNCHEON

Fall/Winter 2018-2019

### **First Course: Appetizers**

[Please Select Two]

#### TUNA TARTARE

Paddlefish Caviar, Wasabi Crème Fraîche, Ginger-Watercress Vichyssoise

#### STEAK TARTARE

Petite Greens, Truffle Vinaigrette, Toast Point

#### HOUSEMADE SMOKED SALMON

Cucumber, Apple, Sauce Gribiche

#### GOAT CHEESE AND BEET SALAD

Roasted Walnut Butter, Za'atar Lavash, Aged Balsamic

#### CRAB CAKE

Apple, Celery, Fennel Macédoine

### **Second Course: Entrées**

[Please Select Two]

#### DOVER SOLE

Crushed Fingerling Potatoes, Lemon Brown Butter

#### COLORADO LAMB

Turnips, Swiss Chard, Tarragon Jus

#### FILET MIGNON

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

#### BRANZINO

Lemon Artichoke Cream, Braised Fennel and Olive Gremolata

#### ROASTED DUCK

Heirloom Rice, Tuscan Kale, Maple Mace Jus



## WINE CELLAR LUNCHEON

### **Third Course: Desserts**

[Please Select Two]

CHOCOLATE SOUFFLÉ  
Chocolate Sauce

CRÈME BRÛLÉE TASTING  
Vanilla Bean, Pumpkin, Eggnog

ALMOND PEAR TART  
Vanilla Ice Cream

CHOCOLATE TORTE  
Raspberry Chocolate Sauce

PROFITERÔLES  
Dark Chocolate Sauce, Vanilla Ice Cream

### **Coffee & Tea Service**

**\$165 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**

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

**Second Course**

RATATOUILLE TIAN  
Saffron-Tomato Coulis

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

**Dessert Course**

CHOCOLATE SOUFFLÉ  
Chocolate Sauce

CRÈME BRÛLÉE TASTING  
Vanilla Bean, Pumpkin, Eggnog

ALMOND PEAR TART  
Vanilla Ice Cream

CHOCOLATE TORTE  
Raspberry Chocolate Sauce

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.**