



**WINE CELLAR DINNER**  
Fall-Winter 2019-2020

**Hors d'Oeuvres**

DUCK PÂTÉ  
Tarragon Mustard

MINI BURGERS  
American Cheese, Pickled Relish

DEVIL QUAIL EGG  
Charred Jalapeno Aioli

OYSTER  
Ginger-Citrus Mignonette

PROSCIUTTO WRAPPED ASPARAGUS  
Truffle Butter

**First Course**

SMOKED SALMON  
Italian White Sturgeon Caviar, Chives, Rye Croutons, Lemon-Boursin Dressing

**Second Course**

[Select One of the Following]

FOIE GRAS TERRINE  
Winter Black Truffles, Quince, Sicilian Pistachio

BURGUNDY ESCARGOT  
Crème Fraîche Polenta, Tomato Marmalade, Curried Butter, Naan Breadcrumbs

STEAK TARTARE  
Quail Egg, Country Bread

CRAB CAKE  
Lemongrass and Crab Jus, Tomato Concasse, Lemon-Harissa Aioli



## WINE CELLAR DINNER

### **Third Course**

[Select One of the Following]

#### RAVIOLO

Mushroom Duxelle, Ricotta Cheese, Smoked Garlic Cream

#### TORTELLINI

Ossau Iraty, Lamb Ragout, Focaccia Croutons

### **Fourth Course**

[Select One of the Following]

#### NORWEGIAN COD

Whipped Potatoes, Wilted Spinach, Chorizo, Clam Sauce

#### BACON WRAPPED RABBIT

Crème Fraîche Polenta, Shaved Brussels Sprouts, Charred Pepper Jus

#### FILET MIGNON

Yukon Gold, Asparagus, Blue Cheese Butter, Red Wine Jus

#### LOBSTER

Leek Purée, Cashew Butter, Tarragon Oil, Carrot Emulsion, Lobster Knuckle "Crackling"

#### NEW YORK STRIPLOIN

Pomme Boulangère, Green Peppercorn

#### BERKSHIRE PORK CHOP

Braised Red Cabbage, Sweet Potato Purée, Chestnut, Apple Cider Jus



## WINE CELLAR DINNER

### **Fifth Course**

CHAMPAGNE FLOAT  
Pink Grapefruit Sorbet

### **Dessert Course**

[Select One of the Following]

BLACK AND WHITE SOUFFLÉ  
Vanilla Sauce

STICKY TOFFEE PUDDING  
Roasted Pear

FLOURLESS CHOCOLATE TORTE  
White Chocolate Ice Cream

CRÈME BRÛLÉE TASTING  
Vanilla Bean, Grand Marnier, Chocolate

CRANBERRY UPSIDE-DOWN CAKE  
Vanilla Anglaise

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**

BABY BEETS

Orange Supreme, Balsamic Dressing, Frisée

### **Second Course**

ZUCCHINI CARPACCIO

Parmesan, Pine Nuts, Lemon Vinaigrette

### **Third Course**

TORTELLINI

Ossau-Iraty, Brown Butter, Sage

### **Fourth Course**

VEGETABLE TART

Ratatouille, Gruyere Cheese, Smoked Tomato Sauce

### **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.**