



WINE CELLAR LUNCHEON
Fall-Winter 2019-2020

First Course: Appetizers

[Please Select Two]

FOIE GRAS TERRINE

Winter Black Truffles, Quince Chutney

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

THE WEDGE

Blue Cheese, Hard Boiled Egg, Bacon, Grape Tomatoes

RAVIOLO

Mushroom Duxelles, Ricotta Cheese, Smoked Garlic Cream



Second Course: Entrées

[Please Select Two]

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

Creme Fraiche 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, Apple Cider Gastrique



WINE CELLAR LUNCHEON

Third Course: Desserts

[Please Select Two]

BLACK AND WHITE SOUFFLÉ
Vanilla Sauce

CRÈME BRÛLÉE TASTING
Vanilla Bean, Grand Marnier, Chocolate

STICKY TOFFEE PUDDING
Roasted Pear

FLOURLESS CHOCOLATE TORTE
White Chocolate Ice Cream

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

BABY BEETS

Orange Supreme, Balsamic Dressing, Frisée

Second Course

VEGETABLE TART

Ratatouille, Gruyere Cheese, Smoked Tomato Sauce

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.