



# PRIVATE DINING DINNER MENU

Spring/Summer  
2019



Three Course Dinner  
Please Select:  
Appetizer  
Entrée[s]  
Two Accompaniments  
Dessert



## DINNER MENU

### Optional Course: Hors d'Oeuvres

[Please Select Six]

**\$39 Per Person**

#### **COLD**

POACHED SHRIMP  
Cocktail Sauce

MONTRACHET GOAT CHEESE  
Eggplant Caponata, Olive Rosemary  
Tartlette

TUNA TARTARE  
Sea Salt, Cucumber Cup

FOIE GRAS TORCHON  
Fig Marmalade, Toasted Brioche

SMOKED SALMON  
Arugula, Boursin

ENGLISH PEA MOUSSELINE  
Parmesan Bites

PEPPER CRUSTED TENDERLOIN  
Shallot-Garlic Jam, Seven Grain

COMPRESSED WATERMELON  
Feta Cheese, Kalamata Olive

LOBSTER TACOS  
Avocado, Lime-Chili Mayonnaise

'SPEAKEASY' STEAK TARTARE

GORGONZOLA SABLES  
Roasted Almonds

AMERICAN PADDLEFISH CAVIAR  
Lemon Crème Fraîche, Buckwheat  
Blini

RICOTTA DI BUFFALA  
Focaccia Crustini, Asparagus

CLAYTON'S LUMP CRAB MEAT

CUCUMBER CUP  
Yogurt, Dill, Lemon Zest

ROASTED ZUCCHINI  
Eggplant Caviar, Tomato Marmalade  
Pine Nuts

#### **HOT**

SEARED TUNA  
Tomato, Cucumber, Citrus

MINI '21' BURGER

'21' CHICKEN HASH

LUMP CRAB CAKE  
Fennel Macédoine

PARMESAN CHEESE STRAW  
Sea Salt, Herbes de Provence

'POPCORN' ROCK SHRIMP  
Charred Jalapeño Aioli

ROASTED BABY LAMB CHOP  
Mint Chimichurri

QUICHE LORRAINE  
Smoked Bacon, Gruyère

GRILLED VEGETABLE SKEWER  
Zucchini, Yellow Squash, Roasted  
Red Pepper, Pearl Onion, Lemon  
Vinaigrette

SPINACH PARMESAN TARTELETTE  
Parmesan Gratinée

PIG IN A BLANKET  
Brown Mustard

GARBANZO FRITTER  
Herbed Yogurt

ROASTED BEEF EMPANADAS  
Pineapple and Sour Cream Chutney

TRUFFLED GOAT CHEESE SOUFFLÉ

CHICKEN CORDON BLEU

ROASTED BABY CORN  
Spiced Butter

VEAL MEATBALL  
Sage, Parmesan

DUCK AND FOIE GRAS HOT DOG  
Pickled Relish, Mustard, Ketchup

SHRIMP SKEWERS  
Sweet Chili Butter



## DINNER MENU

### First Course: Appetizers

[Please Select One]

[If You Would Like to Offer a Choice of Appetizer, Please Add \$15.00 to the Entrée Price for Each Selection]

#### TRADITIONAL CAESAR SALAD

Romaine, Aged Parmesan, Garlic Croutons

#### CHOPPED SALAD

Field Greens, Iceberg, Black Quinoa, Kalamata Olives, Grilled Corn, Chickpeas, Hard Boiled Eggs, Arugula Pesto

#### WARM GOAT CHEESE SALAD

Endives, Toasted Walnuts, Beets, Mosto Cotto Vinegar

#### WILD ARUGULA SALAD

Radicchio, Shaved Fennel, Parmesan, Toasted Hazelnuts, Lemon Vinaigrette

#### KALE SALAD

Thumbelina Carrots, Grapes, Pistachio Dressing

#### TUNA TARTARE

Wasabi Crème Fraiche, Ponzu Dressing

#### SHRIMP COCKTAIL

Pickled Horseradish

#### JUMBO LUMP CRAB MEAT

Traditional Mustard Sauce

#### HOUSEMADE SMOKED SALMON

Boursin, Lemon Oil, Toasted Rye Bread

#### WARM VEGETABLE TARTE

Humboldt Fog, Ratatouille, Olive Tapenade

#### BURRATA

Kumato Tomato, Kale, Balsamic, Basil Oil, Grilled Garlic Bread

#### BEEF CARPACCIO

Arugula, Shaved Parmesan, Lemon-Truffle Vinaigrette

#### CRAB CAKE

Lemongrass and Crab Jus, Tomato Concasse

#### RED WINE BRAISED SHORT RIB

Corn Puree, Arugula

#### LOBSTER CREPE GRATINÉE

Bechamel, Wilted Spinach, Parmesan, Petite Greens



## DINNER MENU

### Second Course: Entrées

[Please Select One]

[If You Would Like to Offer a Choice of Entrée,  
Please Add \$15.00 to the Higher Priced Entrée for Each Selection]

#### ORCHIETTE

Sauce Arrabiata, Eggplant, Basil, Spring Peas

\$135

#### LAMB BOLOGNESE

Cavatelli, Lamb Sausage, Picholine Olives, Roasted Tomatoes, Manchego

\$140

#### SEAFOOD PASTA

Lobster, Crab, Shrimp, Trumpet Pasta, Tomato Concasse, Basil, Zucchini, Lobster Emulsion

\$155

#### FAROE ISLANDS SALMON

Vadouvan Butter

\$151

#### BRANZINO

Meyer Lemon Vinaigrette

\$165

#### HOKAIDO SCALLOP

Charred Tomato-Harissa

\$175

#### ROASTED HALIBUT

Lemon-Caper Butter

\$180

#### STRIPED BASS

Sauce Américaine

\$168

#### DOVER SOLE

Sauce Almondine

\$203

#### TURBOT

Lemon Butter

\$185

**Alternative Sauce Selections:** Vadouvan Butter, Saffron-Tomato Sauce, Sauce Américaine  
Meyer Lemon Vinaigrette, Sauce Perigourdine, or Lemon Butter



## DINNER MENU

### Second Course: Entrées

[Continued]

ROASTED AMISH CHICKEN

Lemon Herb Jus

\$146

BERKSHIRE PORK CHOP

Maple-Mace Jus

\$155

VADOUVAN BEEF SHORT RIBS

\$156

FILET OF BEEF

Red Wine Jus

\$165

GRASS FED NEW YORK STRIP LOIN

Green Peppercorn Sauce

\$175

MUSTARD-CRUSTED RACK OF LAMB

Tarragon Jus

\$175

VEAL CHOP

Cream of Morels

\$190

### Accompaniments

[Please Select Two]

ROASTED YUKON GOLD  
POTATOES

OLIVE OIL WHIPPED POTATOES

POTATO GRATIN

HEIRLOOM RICE

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

RATATOUILLE

BABY CARROTS

RAINBOW SWISS CHARD

GRILLED CORN AND LEEKS

WILTED BABY SPINACH

WILD MUSHROOM FRICASSÉE

CREAMED SPINACH

HARICOT VERT

TOMATO PROVENCAL



## DINNER MENU

### **Third Course: Desserts**

[Please Select One]

[If You Would Like to Offer a Choice of Dessert,  
Please Add \$15.00 to the Entrée Price for Each Selection]

'21' CHEESECAKE

Strawberry Pistachio Compote

VANILLA BEAN CRÈME BRÛLÉE

Chocolate Chip Biscotti

CHOCOLATE BANANA TART

Passion Fruit Caramel Sauce

CHOCOLATE MOUSSE CAKE

Raspberry Compote

STRAWBERRY TRIFLE

Vanilla Chiffon Cake

LEMON RASPBERRY CREAM PUFF

Black Berry Sauce

FRUIT AND BERRIES

Honey Lime Sauce

TRIO OF HOMEMADE SORBETS

TRIO OF HOMEMADE ICE CREAMS

**\*All Desserts Include Coffee and Tea Service\***



**An Administrative charge of 4.5% will be added to 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.**

**A separate Gratuity charge of 19.5% will also be added to 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.**