



WINE CELLAR DINNER
Spring/Summer 2019

Hors d'Oeuvres

DUCK PÂTÉ
Tarragon Mustard

MINI BURGERS
American Cheese, Pickled Relish

DEVIL QUAIL EGG
Sundried Tomato Aioli

OYSTER
Ginger-Citrus Mignonette

GOAT CHEESE CROMESQUI
Truffle Honey, Apricot and Walnut

First Course

PADDLEFISH CAVIAR
Buckwheat Blinis, Red Onion, Egg, Lemon Crème Fraîche

Second Course

[Select One of the Following]

TUNA NICOISE
Mache, Soft Poached Quail Egg, Haricot Vert, Potato Confit, Pickled Radish, Kalamata Olive Tapenade

VEAL TONNATO
Arugula Pesto, Fried Capers, Confit Peppers

HOUSEMADE SMOKED SALMON
Boursin, Lemon Vinaigrette, Rye Toast

CRAB CAKE
Lemongrass and Crab Jus, Tomato Concasse



WINE CELLAR DINNER

Third Course

[Select One of the Following]

TAGLIATELLE

Black Truffle Carbonara, Grilled Smoked Bacon, English Peas

TORTELLINI

Ossau-Iraty, Truffle Cream

Fourth Course

[Select One of the Following]

STRIPED BASS

Chef's Sautéed Mushroom, Lemon-Caper Meuniere

GRILLED LAMB CHOP

Couscous, Chermoula, Lemon-Herb Jus

FILET MIGNON

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

TURBOT

Heirloom Beans, Cherry Tomatoes, Lemon Vinaigrette

NEW YORK STRIP LOIN

Pomme Boulangère, Green Peppercorn Sauce

BERKSHIRE PORK CHOP

Coco Beans, Bacon Lardons, Apple-Garlic Puree, Apricot Glaze

STEAK TARTARE

Quail Egg, Potato Crisp



WINE CELLAR DINNER

Fifth Course

CHAMPAGNE FLOAT
Pink Grapefruit Sorbet

Dessert Course

[Select One of the Following]

CHOCOLATE SOUFFLÉ
Vanilla Sauce

ALMOND SHORT CAKE
Blueberry Compote

FLOURLESS CHOCOLATE TORTE
White Chocolate Ice Cream

CRÈME BRÛLÉE TASTING
Vanilla Bean, Grand Marnier, Chocolate

COCONUT AND LIME SEMIFREDDO
Tropical Fruit Sauce

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, Ginger-Raspberry, Balsamic Dressing

Second Course

ZUCCHINI CARPACCIO

Parmesan, Pine nuts, Lemon Vinaigrette

Third Course

TORTELLINI

Ossau-Iraty, Cream of Truffles

Fourth Course

WILD MUSHROOM TART

English Peas, Pea Tendrils

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.