



WINE CELLAR LUNCHEON
Spring/Summer 2019

First Course: Appetizers

[Please Select Two]

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

TORTELLINI

Ossau-Iraty, Truffle Cream

CRAB CAKE

Lemongrass and Crab Jus, Tomato Concasse

Second Course: Entrées

[Please Select Two]

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 STRIPLOIN

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 LUNCHEON

Third Course: Desserts

[Please Select Two]

CHOCOLATE SOUFFLÉ
Vanilla Sauce

CRÈME BRÛLÉE TASTING
Vanilla Bean, Grand Marnier, Chocolate

ALMOND SHORT CAKE
Blueberry Compote

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, Ginger-Raspberry, Balsamic Dressing

Second Course

TORTELLINI
Ossau-Iraty, Cream of Truffles

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.