

FOUR COURSE MENU

Entrée Price includes starter, salad, entrée selection and dessert

Starters

Lobster Bisque,
Sherry Cream, Lobster Profiterole

Brick Oven Baked Crab Filled Shrimp
Blood Orange Hollandaise, Orange Dust

Wood Grilled Asparagus en Croute,
Puff Pastry, Lobster Vanilla Sauce

Oysters on the ½ Shell add 5.00
Market Selection, ½ Dozen, Champagne Mignonette, Cocktail Sauce

Seared Hudson Valley Foie Gras add 5.50
Honey & Rosemary Caramelized Pear, Violet Caviar, 25 yr Balsamic Vinegar

Gorgonzola & Apple Tart
House Smoked Bacon, Pomegranate Balsamic Syrup

Braised lamb,
Roast Eggplant Puree, Mint Gremolata, Curry Tomato Chutney

SALAD

ORGANIC GREEN SALAD

Goat Cheese, Raspberries and Walnuts, Chambord Vinaigrette

Entrees

Slow Roast 24 Hour Angus Prime Rib, 60.00
Loaded Whipped Potato (Jack Cheese, Smoked Bacon, Chives, Sour Cream),
Asparagus, Horseradish Sauce and Au Jus

Wood Grilled Veal Oscar 55.00
Jumbo Lump Crabmeat, Asparagus, Béarnaise Sauce
Roast Fingerling Potatoes

Pancetta Wrapped Monkfish 50.00
Spinach, Creamy Curried Mussels

Wood Grilled Angus Filet Mignon 60.00
Macaire Potato Cake, Brussels Sprouts,
Madeira Sauce, Tomato Fondue, Artichokes, Orange Zest

Fennel & Garlic Crusted Berkshire Pork Roast 50.00
Smoked Parsnip Potato Puree, Haricot Vert
Apple Quince Compote

Crisp Paupiette of Sea Bass 58.00
Potato Crust, Melted Leek Fondue,
Barolo Sauce

Dessert:

Chocolate Truffle Raspberry Torte
Marcy Mergler - Pastry Chef