



## HORS D'OEUVRES

Optional first course to any group dinner menu

\*Sold by the dozen

### AMERICAN WAGYU SLIDERS\*

red wine aioli, foie gras, caramelized onions, crispy jalapeño \$120.00

### BEEF TARTARE

truffle egg emulsion, coriander vinaigrette, manchego, Yukon gold potato chips \$120.00

### HUDSON VALLEY FOIE GRAS

caramelized orange brioche, smoked granola, Grand Marnier reduction \$150.00

*Plus 8.375% and 24% service fee*

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*



## MENU #1

\$155.00 per person

### FIRST COURSE

*CHOICE OF ONE*

#### BRITISH STYLE ONION SOUP

caramelized onion broth, gruyère, Welsh rarebit

#### CAESAR SALAD

parmesan cheese, garlic croutons, Scotch quail egg

### ENTRÉE COURSE

*CHOICE OF ONE*

#### BEEF WELLINGTON\*

glazed root vegetables, potato purée, red wine demi-glace

#### JIDORI CHICKEN BREAST

truffled thigh mousse, creamed leeks, truffled potato croquette, mushroom, Calabrian chili beurre blanc

#### PAN SEARED SALMON

Parisian gnocchi, kabocha squash purée, lemon caper-relish, spiced pumpkin seeds, coriander

*WITH CHEF'S SELECTION OF ACCOMPANIMENTS FOR THE TABLE*

### DESSERT

#### STICKY TOFFEE PUDDING

sweet pudding cake, brown sugar toffee, brown butter ice cream

*Plus 8.375% and 24% service fee*

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*



## MENU #2

\$170.00 per person

### FIRST COURSE

*CHOICE OF ONE*

#### CAESAR SALAD

parmesan cheese, garlic croutons, Scotch quail egg

#### BRITISH STYLE ONION SOUP

caramelized onion broth, gruyère, Welsh rarebit

#### HAMACHI CRUDO

pearl rice cracker-crust, pickled apple, cured cucumber, aji amarillo, crispy nori, micro wasabi, crème fraîche

### ENTRÉE COURSE

*CHOICE OF ONE*

#### 18 OZ. BONE-IN NEW YORK STRIP STEAK\*

dry aged for 28 days

#### BEEF WELLINGTON\*

glazed root vegetables, potato purée, red wine demi-glaze

#### JIDORI CHICKEN BREAST

truffled thigh mousse, creamed leeks, truffled potato croquette, mushroom, Calabrian chili beurre blanc

#### PAN SEARED SALMON

Parisian gnocchi, kabocha squash purée, lemon caper-relish, spiced pumpkin seeds, coriander

*WITH CHEF'S SELECTION OF ACCOMPANIMENTS FOR THE TABLE*

### DESSERT

#### STICKY TOFFEE PUDDING

sweet pudding cake, brown sugar toffee, brown butter ice cream

*Plus 8.375% and 24% service fee*

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*



## MENU #3

\$180.00 per person

### FIRST COURSE

*CHOICE OF ONE*

#### CAESAR SALAD

parmesan cheese, garlic croutons, Scotch quail egg

#### BRITISH STYLE ONION SOUP

caramelized onion broth, gruyère, Welsh rarebit

#### HAMACHI CRUDO

pearl rice cracker-crust, pickled apple, cured cucumber, aji amarillo, crispy nori, micro wasabi, crème fraîche

### ENTRÉE COURSE

*CHOICE OF ONE*

#### 24 OZ. BONE-IN RIB EYE\*

dry aged for 28 days

#### BEEF WELLINGTON\*

glazed root vegetables, potato purée, red wine demi-glaze

#### JIDORI CHICKEN BREAST

truffled thigh mousse, creamed leeks, truffled potato croquette, mushroom, Calabrian chili beurre blanc

#### PAN SEARED SALMON

Parisian gnocchi, kabocha squash purée, lemon caper-relish, spiced pumpkin seeds, coriander

*WITH CHEF'S SELECTION OF ACCOMPANIMENTS FOR THE TABLE*

### DESSERT

#### STICKY TOFFEE PUDDING

sweet pudding cake, brown sugar toffee, brown butter ice cream

*Plus 8.375% and 24% service fee*

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*



## MENU #4

\$215.00 per person

### FIRST COURSE

*CHOICE OF ONE*

#### CAESAR SALAD

parmesan cheese, garlic croutons, Scotch quail egg

#### BRITISH STYLE ONION SOUP

caramelized onion broth, gruyère, Welsh rarebit

#### HAMACHI CRUDO

pearl rice cracker-crust, pickled apple, cured cucumber, aji amarillo, crispy nori, micro wasabi, crème fraîche

### SECOND COURSE

#### HUDSON VALLEY FOIE GRAS\*

caramelized orange brioche, smoked granola, grand marnier reduction

### ENTRÉE COURSE

*CHOICE OF ONE*

#### 8 OZ. AMERICAN WAGYU FILET\* SURF & TURF

served with a butter poached lobster tail

#### BEEF WELLINGTON\*

glazed root vegetables, potato purée, red wine demi-glaze

#### JIDORI CHICKEN BREAST

truffled thigh mousse, creamed leeks, truffled potato croquette, mushroom, Calabrian chili beurre blanc

#### PAN SEARED SALMON

Parisian gnocchi, kabocha squash purée, lemon caper-relish, spiced pumpkin seeds, coriander

*WITH CHEF'S SELECTION OF ACCOMPANIMENTS FOR THE TABLE*

### DESSERT

#### STICKY TOFFEE PUDDING

sweet pudding cake, brown sugar toffee, brown butter ice cream

*Plus 8.375% and 24% service fee*

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*



## FAMILY STYLE BEO MENU

\$180 per person

### FAMILY STYLE APPETIZERS

#### FARMER'S MARKET SALAD

whipped smokey blue cheese, brûléed Asian pears, blistered grapes, endive, citrus braised golden beets, cider vinaigrette, bitter chocolate, quinoa, pumpkin seed tuile

#### HAMACHI CRUDO\*

pearl rice cracker-crust, pickled apple, cured cucumber, ají amarillo, crispy nori, micro wasabi, crème fraîche

#### DIVER SCALLOPS & ROASTED CARROT RISOTTO\*

maple-bourbon carrot purée, shimeji mushrooms, smoked carrot top pesto, toasted pine nuts, carrot bacon

### FAMILY STYLE ENTRÉES

#### 24OZ. BONE-IN RIB EYE\*

dry aged for a minimum of 28 days, guinness braised mustard seeds, red wine demi-glace

#### PAN SEARED SALMON

Parisian gnocchi, kabocha squash purée, lemon caper-relish, spiced pumpkin seeds, coriander

#### JIDORI CHICKEN BREAST

accompanied with creamed leeks, truffled potato croquette, maitake mushrooms, calabrian chile beurre blanc

ACCOMPANIED BY CHEFS' SELECTION OF SIDE DISHES

### FAMILY STYLE DESSERT

#### STICKY TOFFEE PUDDING

sweet pudding cake, brown sugar toffee, brown butter ice cream

*Plus 8.375% and 24% service fee*

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*

