



DINNER SELECTIONS



SEATED DINNER

APPETIZERS

Please Select One

Cold Selections

Blue Lump Crab and Avocado Compression with Tomato Coulis and Panko Fried Shrimp

Smoked Salmon, Spinach and Crispy Phyllo Napoleon with Crème Fraiche and American Caviar

Grilled Portobello, Piquillo Pepper and Goat Cheese Stack with Truffle Vinaigrette

Tartare Trio of Salmon, Tuna and Hamachi with Potato Gaufrettes, Torchon of Duck Foie Gras with Fig Chutney and Toasted Brioche

White Asparagus, Serrano Ham and Piquillo Peppers with Spanish Olive Oil and Sherry Vinegar

Black Angus Beef Filet Tartare with Cornichons, Mustard, Shallots and Baguette Crostinis

Hot Selections

Beef Cheek Ravioli with Cabernet and Truffle Demi Glaze

Seared Diver Scallops with Habanero and Corn Cream and Crispy Shallots

Pan Seared Blue Crab Cake with Steamed Watercress and Pineapple Salsa

Smoked Chicken, Baby Artichoke, Sun Dried Tomato and Ricotta Tart with Aged Balsamic

Sambal Spiced Creamy Rock Shrimp Martini with Wakame Seaweed Salad

Crispy Veal Sweetbreads with Pancetta and Sage Cream

Port Glazed Quail Stuffed with Chorizo and Manchego Cheese in a Crispy Potato "Nest"

Salads

Leg of Duck Confit with Frisée Bleu Cheese and Port Poached Pear

Baby Arugula, Indian River Grapefruit and Feta Cheese with Aged Balsamic Dressing

Wild Mesclun Greens and Tear Drop Tomatoes in a Parmesan Tuille Basket with Preserved Lemon Dressing

Bibb Mimosa with Sieved Egg and Saffron Aioli

Papaya, Watercress and Spiced Macadamia Nuts with Honey Ginger Vinaigrette

Fresh Hearts of Palm, Sweet and Sour Bermuda Onions and Baby Spinach served with Warm Neuske Bacon Dressing or Balsamic Vinaigrette

Brie and Apple Tart Topped with Grilled Chicories, Candied Walnuts and Walnut Vinaigrette



SEATED DINNER cont.

MAIN COURSE

Please Select Two

Miso Black Cod

with Baby Bok Choy and Japanese Mushrooms on Crisped Sushi Rice with Soy Ginger Brown Butter

Seared Sustainable Chilean Sea Bass

with Truffle Risotto and Warm Tomato Salad

Crisped Red Snapper

with Cauliflower Tapenade, Fried Shallots and Peruvian Purple Potato Mash

Herb Roasted Striped Bass

on Warm Fingerling Potato Salad with Fine French Beans and Mandarin Orange Emulsion

Jumbo Tiger Prawn

Grilled in Shell with Meyer Lemon, Garlic Butter, Angel Hair and Vegetable Pasta

Butter Poached Maine Lobster

with Leek Gratin and Fine French Bean Bundles

\$15 per person supplement

Wild King Salmon and Seared Foie Gras Lasagna

with Fresh Beet, Spinach and Tomato Pasta served with Mushroom Cream Foam and Poached Asparagus Tips

\$15 per person supplement

Roasted Tomato & Bouillabaisse

with Saffron Steamed Shrimp, Calamari, Clams and Vegetables, Red Pepper Rouille and Grilled Baguette

Free Range Breast of Chicken

Stuffed with Fig, Pancetta and Pistachio in a Balsamic Cream with Crispy Polenta and Braised Fennel Bulb

Crisped Breast of Chicken

with Ragout of Baby Root Vegetables, Saffron Risotto Cake and Roasted Tomato Coulis

Peking Style Breast of Duck

with Warm Sesame Spinach Salad, Tempura Shiitake Mushrooms, Grilled Scallions and Hoisin Drizzle

Pepper Crusted Filet of Black Angus Beef,

Potato Dauphinoise and Thyme Cabernet Sauce

\$15 per person supplement

Braised Large Bone Beef Short Rib

Roasted Baby Beets, Cipollini Onions and Truffle Mashed Russet Potatoes

851 Avenue Of The Americas, New York, New York 212-564-4567 Ext. 4530

All 2010 food and beverage prices subject to 15% gratuity, 7% administrative fee and 8.875% sales tax



SEATED DINNER cont.

Grilled Filet of Black Angus Beef

on Crispy Rösti Potato with Mustard Red Wine Glaze and Baby Vegetable Mélange
\$15 per person supplement

Roast Provimi Veal Chop

with Chanterelle Mushroom Flan Port Gastric and White Asparagus Bundles
\$15 per person supplement

Rack of Colorado Lamb

with Mustard Herb Crust, Baby Artichoke Ragout Roasted Garlic and Cauliflower Gratin
\$15 per person supplement

Loin of Berkshire Pork

Stuffed with Sun Dried Tomatoes, Orzo Pasta and Prosciutto Ham, Sweet Potato Dauphinoise and Pesto Drizzle

DESSERTS

Please Select One

Soufflé Crepe Filled with Vanilla Cream Passion Fruit Gastric

Chocolate Molten Cake with Pistachio Ice Cream

Dark Chocolate Crème Brulée with Candied Ginger

Raspberry and White Chocolate Millefeuille with Blackberry Coulis

Caramelized Pineapple, Coconut and Macadamia Nut Napoleon

Tarte Tartin with Maple Ice Cream

Jamaican Rum Bread Pudding with Spiced Vanilla Sauce

Seated Dinner, \$125 per person

Includes choice of one appetizer, two main courses, one dessert all served with assorted breads, organic coffee and herbal teas

COMBINATION PLATES

**Includes a choice of one appetizer from the above choices, one combination plate and one dessert*

Petit Filet of Beef and Grilled Maine Lobster Tail

with Dauphinoise Potato and a Mélange of Baby Vegetables
\$151pp

Grilled Breast of Chicken on Mushroom Ragout and Blue Crab Jumbo Lump Crab Cake

with Potato Mousseline, Asparagus Tips and Mustard Cream
\$131pp

Two Bone Racks of Colorado Lamb and Crisped Red Snapper

with Braised Endive and Leeks, Garlic Roasted Red Potatoes and Red Wine Glaze
\$148pp



DINNER BUFFETS

THE NEW ENGLANDER, All Items Included

Classic New England Clam Chowder

Chopped Vegetable Salad with Ranch, Bleu Cheese, or Oil and Vinegar Dressings

Radicchio, Chinese Cabbage and Apple Slaw

Atlantic Oysters on the Half Shell Fresh Horseradish, Cocktail and Mignonette

Rhode Island Quahog Stuffies

Grilled Portuguese Chourico Sausage with Onions and Peppers

Steamed or Grilled Maine Lobsters with Drawn Butter and Lemon

Boiled Corn on the Cob and New Red Potatoes

Batter Fried Onion Rings

DESSERTS

Apple Cranberry Crisp

Strawberry Rhubarb Pie

Maple and Chestnut Custard

Organic Coffee and Herbal Tea Service

\$142pp

THE BIG EASY, All Items Included

Shrimp, Crab and Okra Gumbo

Italian Salad of Creole Tomatoes, Pickled Onions, Cauliflower, Olives and Sweet Peppers

Baby Artichoke Vinaigrette

Oysters Rockefeller

Crawfish Beignets with Creole Mustard Remoulade

Napoleon House Muffulettas

Chicken Oscar

Veal Grillades and Tasso Ham Grit Cakes

New Orleans Style BBQ Shrimp with Grilled Baguette

Chicken and Andouille Sausage Jambalaya

Eggplant Fries with Spicy Tomato Sauce

Bacon and Cheddar Spoon Bread

DESSERTS

Chocolate Bourbon Pecan Pie

Crepe's Suzette

Warm Bread Pudding with Whiskey Sauce

Organic Coffee and Herbal Tea Service

\$136pp

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DINNER BUFFETS cont.

SOUTHEAST ASIAN & JAPANESE, All Items Included

White Miso, Tofu and Nori Soup

Assorted Sushi Maki with Wasabi, Pickled Ginger and Soy Sauce

Green Papaya and Shrimp Salad

Selection of Steamed and Fried Dim Sum with Dipping Sauces

Indonesian Chicken, Pork and Beef Sate with Spicy Peanut Sauce

Pork, Cabbage and Glass Noodle Spring Roll

Korean Kalbi Style BBQ Skirt Steak

Tamarind Glazed Duck with Thai Chili and Gingered Baby Bok Choy

Pine Cone Bass with Yuzu Ponzu Dipping Sauce

Bakmie Goreng, Malaysian Fried Egg Noodles with Chicken, Egg and Scallion

Wok Fried Chinese Long Beans

Jasmine Rice

DESSERTS

Chocolate Dipped Finger Bananas

Sweet Potato, Palm Sugar and Coconut Flan

Sticky Rice with Caramelized Mango

Organic Coffee and Herbal Tea Service

\$151pp

STEAKHOUSE, All Items Included

Lobster Bisque with Herbed Popovers

Tomato and Onion Salad

Baby Iceberg Wedges with Bleu Cheese or Thousand Island Dressing

Grilled Asparagus and Roasted Red Pepper with Balsamic Drizzle

Shrimp Cocktail with Spicy Cocktail Sauce

Blue Lump Crab Cakes with Two Mustard Creams

Roasted Lemon, Garlic and Oregano Free Range Chicken

Tournedos Rossini

Grilled New York Steaks with Herb Butter, Bernaise and Red Wine Demi

Wild Mushroom Ragout with Creamed Spinach and Daphine Potato

Corn and Truffle Gratin

DESSERTS

Hot Chocolate Cake, Tart Tartin and Crème Brulée

Organic Coffee and Herbal Tea Service

\$162pp

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