



## *Dinner Menu*

Based on a Three Course Meal – Entrée Selection Determines price per Person

### ❧ **FIRST COURSE** ❧

*Please Select One*

#### **COLD**

Traditional Caesar Salad, Rustic Croutons

Seasonal Greens, Warm Goat Cheese Crouton, Champagne Vinaigrette

Sliced Tomato & Buffalo Mozzarella, Balsamic Olive Oil Reduction

Pepper Seared Ahi Tuna, Cucumber, Daikon and Red Radish Slaw, Yuzu Dressing

Frisée, Arugula, Radicchio, Port Wine Poached Pears, Stilton Cheese, Candied Walnuts, Champagne Vinaigrette

Baby Spinach, Endive, Toasted Pignoli, Stilton Cheese, Applewood Smoked Bacon, Cherry Balsamic Dressing

Artichoke with White Asparagus, Truffle, Wild Mushroom and Endive

Jumbo Shrimp with Avocado-Tomato Salsa and Chili-Spiked Cocktail Sauce (additional \$5 pp)

Scottish Smoked Salmon, Crème Fraiche, Caviar and Cucumber

#### **HOT**

Porcini Ravioli with Truffle Cream

Maine Diver Scallops, Leeks and Lobster Roe Buerre Blanc

Harvard Club Crab Cake, Seasonal Greens and Chipotle Pepper Sauce

Fusili Pugliesi: Proscuitto, Arugula, Oven Dried Tomato, Shaved Parmigiano Reggiano

French Duck Foie Gras on Gilled Brioche, Mango Chutney, Assorted Greens and Pomegranate Dressing (additional \$5 pp)

#### **HOT SOUPS**

Soup Du Jour

Chef's Consommé of the Week

New England Clam Chowder (Friday only)

#### **SEASONAL SOUPS**

Vichyssoise

Gazpacho with Croutons

Avocado with Vine Ripe Tomato

#### **SORBET INTERMEZZOS**

*(Choose One)*

Mango, Lemon or Blood Orange

(Additional \$3 pp)

*18% Service Charge and 8.875 % Sales Tax will be added on above prices (All prices subject to change)*



## ❧ SECOND COURSE ENTRÉES ❧

*Please Choose One Entrée to Serve to Your Guests*

### POULTRY

Truffle Coated French Cut Breast of Chicken

*Basil & Pignoli Risotto Cake*

Boneless Chicken Breast

*Arugula, Prosciutto, Tomato, Pine Nuts and Asiago Cheese*

Cornish Game Hen

*Stuffed with Minnesota Wild Rice and Sour Cherries, Cranberry Relish*

Herb Roasted Organic Chicken

*Rosemary Scented Potato*

Peking Style Marinated French Cut Breast of Chicken

*Scallion, Red Pepper and Hoisin Sauce*

*\$55 per Person*

Roast Long Island Duck in Soy-Citrus Marinade

*Scallion Wild Rice with Pine Nuts and Sour Cherries, Wild Berry Compote*

*\$56 per Person*

### SEAFOOD

Scottish Salmon Filet with Sun-dried Tomato Relish and Citrus Beurre Blanc

*Oven Roasted Potato*

Sake Marinated Sea Bass with Coconut Green Curry Sauce

*Basil & Pignoli Risotto Cake*

Maine Diver Scallops

*Saffron Couscous, Tomato and Arugula*

Atlantic Halibut

*Mediterranean Relish: Tomato, Artichoke, Olive and Capers*

*\$59 per Person*

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## ❧ SECOND COURSE ENTRÉES, CONTINUED ❧

### BEEF

Roast Prime Rib of Black Angus Beef, Au Jus  
*Baked Potato, Chive Sour Cream*  
\$60 per Person

Grilled Filet Mignon  
*Béarnaise Sauce*  
\$65 Per Person

Roast Tenderloin of Beef  
*Truffle Sauce*  
\$65 Per Person

16 oz Grilled Dry Aged Black Angus Sirloin Steak  
*Truffle Butter Glaze*  
\$70 Per Person

### LAMB & VEAL

Grilled Double Rib Lamb Chops  
*Olive Polenta, Rosemary Reduction*

Roast Rack of Veal  
*Black Truffle Butter and Potato Gratin*

Sautéed Loin of Veal Medallions  
*Wild Seasonal Mushroom Ragout*  
\$70 per Person

### DUET PLATES

Grilled Shrimp and Filet Mignon  
*Béarnaise Sauce*  
\$75 per Person

\*A Choice of TWO Entrees Will Be Priced At the Higher Priced Entrée  
and Will Include a \$7 Surcharge

*An 18% Service Charge and 8.875 % New York City Sales Tax will be added on above prices  
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## ∞ DINNER DESSERTS ∞

*Please Choose One*

Mango, Blood Orange and Lemon Sorbet s

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Fresh Fruit Tart, Chantilly Cream

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Yogurt Berry Cake

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Chocolate Pecan Tart

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Key Lime Pie with Mango Coulis

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Mango Panna Cotta

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Chocolate Truffle Cake

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Chocolate Cup filled with Espresso Mousse

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Apple Crumb Tart

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Pear Savarin

Regular and Decaffeinated Coffees

Fine Selection of Teas

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# *Dinner Buffet Menu*

*(Minimum of 25 Persons)*

Chef Selection of Soup of the Day  
Assorted Bakery Basket of Breads

## **SALADS**

Traditional Caesar Salad, Rustic Croutons  
Mesclun Greens with Champagne Dressing  
Rosemary Grilled Shrimp and Tuscan Bean  
Asian Soba Noodles, Crisp Vegetables, Ginger Sesame Dressing  
Asparagus, Baby Mozzarella and Cherry Tomato, Extra Virgin Olive Oil  
House Cured Gravlax, Capers, Onions and Mustard Dill Sauce

## **ENTREES**

Tournedos of Beef Tenderloin, Wild Mushrooms, and Red Wine Reduction  
Roast Long Island Duck in Soy-Citrus Marinade, Wild Berry Compote  
Scottish Salmon Medallions, Sun-dried Tomato Relish and Citrus Beurre Blanc  
Fusilli Pugliesi with Shrimp, Prosciutto di Parma, Arugula, and Oven Dried Tomato  
Steamed White and Green Asparagus Almondine

## **DESSERTS**

Seasonal Fresh Fruit and Berry Display  
Chef's Selection Cakes, Pies, and Pastries  
Regular and Decaffeinated Coffees  
Fine Selection of Teas

*\$77 per Person*

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