



# Three Course Dinner Menu

## APPETIZER SELECTIONS

choice of three

### ESCARGOT WONTONS

Tomato Fondue,  
Black Garlic Marmalade,  
Brown Butter, Herb Crumble

### WARM RATATOUILLE TARTLET

Fire Roasted Winter Squash, Stracciatella "À La Minute", Rosemary Pastry, Holy Basil Pesto, Sherry Shallot Vinaigrette, 25yr Balsamic

### STEAK TARTARE

Filet Mignon, Truffle,  
Caper Berry, Marinated Enoki  
Mushroom, Potato Rosti

### OX AND EGG

Quail Egg Ravioli, Pulled Ox Tail, Fava Beans, Black Truffle Jus

### BLUEFIN TUNA

Crispy Sushi Rice, Salad of Baby Mache, Avocado Wasabi Crème, Spicy Ponzu Vinaigrette, Thai Chili, Sesame Soy Reduction

### CILIEGINE

Heirloom Confetti Tomato, English Cucumber, Clear Gazpacho Gelée, Micro Basil, 20yr Balsamic

## ENTREE SELECTIONS

choice of three

### BARRAMUNDI

Fresh Cockles, Preserved Peppers and Tomato, Broccolini, Braised Scallions, Saffron Bouillon

### HUDSON VALLEY

#### DUCK BREAST

Italian Grain "Risotto", Cipollini Onions, Sugar Snap Peas, Braised Endive, Rustic Greens, Honey Bourbon Glaze

### BRAISED SHORT RIBS

Barolo Braised Beef Ribs, White Sweet Potato Mousseline, Chinese Long Bean, Vidalia Onion Crown

### GEMELLI PRIMAVERA

Cornucopia of NJ Farm's Spring Harvest Baby Vegetables, Roasted Garlic, Elderflower, White Wine, Parmigiano Reggiano

### PRIME NY STRIP +\$10

Pomme Mousseline, Parisienne Vegetables, Grilled King Oyster Mushroom, Brandied Onions, Bordelaise

## DESSERTS

all included

### SORBET

Chef's Selection

### CHOCOLATE TURTLE CAKE

Dark Chocolate Mousse, Devil's Cake, Salted Caramel, Toasted Walnuts

### PROFITEROL

Frozen Red Velvet Pearl, Chocolate Sauce

\$85 per person + tax & gratuity.

Beverages Additional.

Beverage Packages available upon request.

Menu selections subject to change based on seasonality.