



elegant dining with a spectacular view

American contemporary with a French flair using fresh seasonal ingredients

Caviar Service

Siberian Osetra Caviar (28g) MP

Warm Cornmeal Blini | Traditional Garnish

American Paddlefish Caviar (28g) MP

Warm Cornmeal Blini | Traditional Garnish

First Course

Prime Beef Tartare

Mimosa Egg | Baguette Croutons | Capers

21

Vegetable Arborio Risotto (Vegetarian)

Peas | Mushrooms | Truffle Oil | Parmesan

19

Seasonal Oyster On Half Shell

Grilled Red Onion | Mignonette | Cracked Black Pepper | Red Wine Vinegar

20

Diver Sea Scallop and Shrimp Duo

Lemon Fennel Salad | Chia Seeds | Coconut Milk | Lime | Pineapple Juice

21

Ahi Tuna Tartare

Seaweed Salad | Tobiko Caviar | Lime Ginger Vinaigrette

21

Seared Hudson Valley Foie Gras

Cured Pearl Onions | Amarena Cherries | Brioche

24

Escargot François

Braised Bourgogne Snails | Garlic Herb Butter | Puff Pastry

19

Chilled Seafood Platter

Prawns | Oysters | Daily Ceviche | Mignonette | Cocktail Sauce

22

Soups & Salads

Butternut Squash Lobster Bisque

Lump Crab Meat | Chives | Puffy Pastry

14

French Onion Soup

Five Onion | Aged Gruyere | Baguette Croutons

14

Greek Salad

Cucumber | Green Pepper | Kalamata Olives

Red Onions | Tomato | Feta | Oregano

16

Baby Romaine Caesar Salad

White Anchovy | Hydrated Tomato | Brioche Croutons

15

Chevre Mixed Greens Salad

Strawberries | Toast Points | Chevre | Sherry Vinaigrette

15

Heirloom Tomato with Burrata Cheese Salad

Balsamic Reduction | Chia Seeds | Crispy Rice

16



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Main Course

Lobster Tail

Butter Gnocchi and Herbs

MP

Alaskan Wild King Salmon Crusted with Sesame Seeds

Baby Frisée Salad | Drop Tomatoes | Cherry Gastric

37

Barramundi (Australian Wild Sea Bass)

Braised Baby Bok Choy | Lemon Basil Sauce

39

Pan Seared Scallops

Piquillo Pepper Coulis | Creamy Risotto

40

Filet Mignon 8 oz.

Baby Carrots | Roasted Cipollini Onion | Mâitre d' Butter

50

New York Strip 14 oz.

Green Beans | Aged Port Wine Reduction

50

Delmonico Beef Rib Eye 14 oz.

Pomme Purée | Caramelized Red Onion | Peas | Cognac Peppercorn Sauce

50

Cervena Striploin Venison

Celery Root Purée | Poached Pear | Aged Port Wine Reduction

40

Berkshire Pork Chop

Cured Green Apples | Swiss Chard | Port Wine Sauce

37

Rack of Lamb

Ratatouille | Lamb Jus | Thyme Reduction

41

Maple Leaf Duck Breast

Honey-Lavender Roasted Breast | Leg Confit | Parsnip Puree

40

Roasted Amish Air Line Chicken Breast & Leg

Mango Purée with Serrano Pepper | Mango Relish | Roasted Corn

34

Additions

**Crab Oscar 14 | Seared Prawns 14 | Foie Gras 20
Diver Scallops 20 | King Crab Legs MP
Lobster Tail MP | Rockefeller Style 10
Au Poivre 9 | Maytag Blue Cheese 5**

Sides

**Pomme Purée with Olive Oil 11
Pomme Frites with Garlic Aioli 11
Truffle Potato Gratin with Parmesan Cheese 11
Sautéed Spinach with Garlic and Almonds 11
Broccoli Rapini with Shallots, Garlic, and Olive Oil 11
Mushrooms (Oyster, Crimini, and Maitake) 11
Asparagus with Shallot Butter Glaze 11
Lobster Mac n' Cheese with Aged Cheddar 18**