European Menu

Cold Appetizers:

Seafood Salad: features Crab, Scallops, Shrimp, Mussels, Spinach and Sesame Dressing
Super Jumbo Shrimp: served with Cocktail Sauce
Smoked Salmon Carpaccio: topped with Red Caviar, Quail Eggs served on Potato Nest
Sesame Crusted Seared Tuna: served with Seaweed Salad, Wasabi, Ginger & Soy Sauce
Japanese Seaweed Crab Salad: served with house special Wasabi Dressing
Teriyaki Eel: served with house special Sesame Seeds and Balsamic Glaze
Blini with Red Caviar: served with Eggs and Sour Cream
Whole Smoked Lake Trout: served family style
Burrato Mozzarella with Medley Tomato and Balsamic Glaze
Beef Carpaccio: served with Olive Oil, Lemon and Parma Cheese
Asian Duck Breast: served with house special Black Currant Sauce
Assorted "Solenya" and "Opiata" Mushrooms served in combination with Roasted Baby Beets, Arugula, Goat Cheese and Pine Nuts

Hot Appetizers:

Fried Russian Potatoes: served with Mushrooms and house special Garlic Sauce
Black Rice Risotto: served with Tempura Lobster Tail
Hudson Valley Foie Gras and Apple Strudel
Seared Lamb Loin: served with Mascarpone Coos Coos

Main Course

Beef Short Rib Tempura & Chilean Sea Bass with Grilled Vegetables

Dessert:

Watermelon & Berries
Chef Creation Pastry
Coffee Glasse with Vanilla Ice Cream

Beverages:

San Pellegrino Water, Cranberry Juice, Coffee, Tea.

* Price: $99 per person + tax + 18% gratuity
* Accepted forms of payment: Cash or Check
* Deposit needed to book a party. All deposits are non-refundable but can be transferred towards future reservations.
* Price and items are subject to change without notice

Please conform your guest count 3 days prior to the date of your event.