

European Menu

Cold Appetizers:

- Seafood Salad:** features Crab, Scallops, Shrimp, Mussels, Spinach and Sesame Dressing
- Seafood tower:** Super Jumbo Shrimp & Crab Cloves on Ice, Lemon, 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 truffle mushroom roll served with Olive Oil, Lemon and Parma Cheese**
- Charcuterie board**
- Asian Duck Breast:** served with house special Black Currant Sauce
- Assorted "Solonya" and "Opiata" Mushrooms**
- Roaster Beets carpaccio with goat cheese and truffle oil**

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 On Apple Strudel**
- Seared Lamb chops:** served with Mascarpone Coos Coos

Main Course

- Filet mignon & Chilean Sea Bass with Potatoes, Vegetables and Forest mushrooms**

Dessert:

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

Beverages:

- San Pellegrino Water, Cranberry Juice, Coffee, Tea.**

* Price: \$115 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.
and items are subject to change without notice

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