

# 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: \$125 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.