

European Menu

Cold Appetizers

- Seafood Salad – crab, scallops, shrimp, mussels, spinach, sesame dressing
- Chilled Seafood Tower – jumbo shrimp & crab claws, lemon, cocktail sauce
- Smoked Salmon Carpaccio – red caviar, quail eggs, truffle cream
- Sesame-Crusted Ahi Tuna – seaweed salad, wasabi, ginger, soy
- Crab & Seaweed Salad – wasabi dressing
- Teriyaki Glazed Eel – sesame seeds, balsamic glaze
- Blini with Red Caviar – egg, sour cream
- Whole Smoked Lake Trout
- Burrata Mozzarella – Medley tomatoes, balsamic glaze
- Beef & Truffle Mushroom Roll – olive oil, lemon, parmigiano
- Artisanal Charcuterie Board
- Seared Duck Breast – black currant sauce
- Assorted Marinated Mushrooms – Solenya & Opyata
- Roasted Beet Carpaccio – goat cheese, truffle oil

Hot Appetizers

- Pan Fried Potatoes – mushrooms, garlic sauce
- Rice Risotto – tempura lobster tail
- Hudson Valley Foie Gras – apple strudel
- Seared Lamb Chops – mascarpone couscous

Main Course

Filet Mignon & Sea Bass

Served with roasted potatoes, seasonal vegetables, forest mushrooms

Desserts: Seasonal Melon & Berries, Chef's Selection of Fine Pastries,

Affogato – espresso with vanilla ice cream

Beverages: San Pellegrino, Cranberry Juice, Coffee & Tea

Price: \$129 per person + tax & 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.