



ST REGIS
NEW YORK

AMUSE BOUCHE

SMOKED SALMON ROYAL
FRESH DILL, KELUGA CAVIAR

FIRST COURSE

MAINE LOBSTER SALAD
TEXTURES OF CUCUMBER, LINGOTTO, "RED SNAPPER" AIOLI,
WILDFLOWER HONEY VINAIGRETTE

SECOND COURSE

NORTHWIND FARMS POUSSIN
BURGUNDY TRUFFLE POTATO PAVE, PORCINI, JUS DE POULET

THIRD COURSE

DOVER SOLE TOURNEDO
HEIRLOOM SPINACH, BUTTERNUT MOUSSELINE, LUMP CRAB BUERRE BLANC
OR
PRIME ANGUS BEEF
ROASTED LOIN, PORT BRAISED SHORT RIBS, FORVM CABERNET VINEGAR GLAZED PEARL
ONIONS, CHARRED ESCAROLE FREGOLA, BORDELAISE SAUCE
OR
WILD MUSHROOM CHAMPAGNE RISOTTO
BURGUNDY BLACK TRUFFLES, AGED PARMESAN

DESSERT

DUO OF DESSERTS
GATEAU ST HONORE, VANILLA FILLED CHOUX, SALTED CARAMEL, CRÈME CHANTILLY
AND
GIANDUJA ORANGE VERRINE
BITTER MOUSSE, MARMALADE, ROASTED HAZELNUTS

THREE COURSES \$495.00 PER PERSON
PRICE IS EXCLUSIVE OF TAX & GRATUITY
18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE