



S I X T E E N

# Private Dining Menu

## WINTER 2016

**SIXTEEN PRIVATE DINING  
RECEPTION MENU – WINTER 2016**

\$32 per person (includes 2 hot & 2 cold pieces per person)

\$48 per person (includes 3 hot & 3 cold pieces per person)

\$64 per person (includes 4 hot & 4 cold pieces per person)

**HOT HORS D'OEUVRES**

*FRIED SMELTS WITH TARTAR ESPUMA*

*BRAISED SHORT RIBS WITH PICKLED ONIONS, PEPPER AIOLI AND WATERCRESS*

*CARAWAY SCENTED PORK BELLY WITH CABBAGE AND APPLES*

*SAFFRON RISOTTO BALLS WITH GARLIC CREAM*

*SMOKED TROUT AND POTATO SALAD*

*FROG LEG CROQUETTE WITH NETTLE AIOLI*

*CRAB BEIGNET WITH GRIBICHE SAUCE*

**COLD HORS D'OEUVRES**

*MAINE LOBSTER ROLLS*

*SCALLOP CEVICHE WITH LIME AND CHILI*

*BEEF TARTARE WITH POMME SOUFFLÉ*

*POACHED SHRIMP WITH CUCUMBER AND AVOCADO*

*WILD MUSHROOM CONSERVA WITH TALEGGIO AND SOFT HERBS*

*TARTARE OF SALMON WITH MUSTARD CRÈME FRAÎCHE AND CAVIAR*

*SMOKED TROUT DEVILED EGGS*

*ARTISANAL BURRATA WITH FRESH GREEN CHICKPEA SALAD*

# SIXTEEN PRIVATE DINING

## DINNER MENU – WINTER 2016

3 Course Dinner Menu (\$98/person) – appetizer (select 1), entrée (select 2), dessert (select 1)

4 Course Dinner Menu (\$120/person) – starter (select 1), appetizer (select 1), entrée (select 2), dessert (select 1)

### STARTER/APPETIZER

#### SALAD OF TENDER AUTUMN GREENS

MEDJOOOL DATE, ORANGE SAFFRON GEL, POACHED PERSIMMON, BLACK CARDAMOM CROUTON

#### CHESTNUT SOUP

SPICE BREAD, SMOKED ONION AND BACON

#### VINTAGE CARNAROLI SAFFRON RISOTTO

SQUASH BLOSSOMS AND ROCK SHRIMP

#### ROAST BEETS WITH SALMON

HORSERADISH CRÈME, RYE CROUTONS

#### ROAST MEDALLION OF FOIE GRAS (\$10 SUPPLEMENT)

ONION MARMALADE, WALNUTS, APPLE AND FIG

### ENTREE

#### STRIPED BASS

AUTUMN VEGETABLES ALA QRECQUE, BRANDADE, CONFIT POTATO, CIPPOLINI

\*A SIMILAR FISH MAY BE SUBSTITUTED TO REFLECT SEASONALITY

#### FILET OF PRIME BEEF

BRUSSELS SROUTS, POMME PUREE, VER JUS, AND BACON

\*WAGYU BEEF SUPPLEMENT AVAILABLE

#### PEKING DUCK BREAST

BLACK TRUMPET MUSHROOM, SALSIFY AND QUINCE

#### GLAZED LOIN OF LAMB

SHELLING BEANS, CURRIED SQUASH, AND MUSTARD JUS

### DESSERT

#### BANANA CHEESECAKE

POMEGRANATE KAFFIR COULIS, SESAME SHORTBREAD, AND BRITTLE

#### MANJARI CHOCOLATE MOUSSE

PINE NUT CAKE, CARA CARA MARMALADE, CANDIED KUMQUATS

#### DATE CAKE

COGNAC TOFFEE SAUCE, CARAMELIZED WHITE CHOCOLATE CRUMBLE, GREEN APPLE SORBET

**ADDITIONAL SUPPLEMENTS AVAILABLE:** SHAVED SEASONAL TRUFFLES, CAVIAR SERVICE, CHEESE COURSE