THE EIGHTY SIX

AMUSE BOUCHE

House Pickles
WASABI HORSERADISH, SWEET DILL

Mimolette Potato Croquettes
FRENCH ONION CREAM, OSETRA CAVIAR

RAW
FOR THE TABLE

Bluefin Tuna and Osetra Caviar
BARREL-AGED SOY, CUCUMBER

Dressed Shrimp Cocktail
GOLDEN COCKTAIL SAUCE

Daily Selection of East Coast Oysters
DRY GIN-CELERY, VICTOR MIGNONETTE
RYE SCENTED COCKTAIL SAUCE
HORSERADISH SNOW

SALAD
GUEST'S CHOICE OF

Caesar
RED & GREEN BABY ROMAINE
2 YEAR PARMESAN SNOW, GARLIC CROUTONS

Waldorf
ORGANIC ENDIVE, WARM BACON LARDONS FOURME D'AMBERT
TURKISH FIGS, CELERY MOONS

Confit Spanish Artichoke
CHARCOAL-GRILLED, TARRAGON ESPUMA

PASTA
GUEST'S CHOICE OF

Maine Lobster Spaghetti a la Scampi
TOASTED GARLIC, FRESNO PEPPER, NAPA CHARDONNAY

Caviar Buttered Noodles
CRESTA DE GALLO NOODLE
ORANGE SOFRITO, OSETRA CAVIAR

Roasted Garnet Sweet Potato Ravioli
CAVE-AGED LANGRES, KABOCHA SQUASH MULLED PORT

THE EIGHTY SIX

ENTREE

GUEST'S CHOICE OF

Heritage Turkey Breast
natural au jus, orange balsamic, cranberry

30-Day Dry-Aged Delmonico
14oz, boneless ribeye

Filet Mignon
8oz, center cut

Grilled Branzino
braised fennel, sautéed spinach

SIDES

FOR THE TABLE

Corn Pot Pie
sweet corn, 2-year-aged parmesan
croissant-layered pastry

Mashed Potatoes
european butter

European Mushroom Stuffing
cremini and shiitake mushrooms

Maple-Glazed Sweet Potatoes
maple syrup, pepper blend

Roasted Haricots Verts
lemon vinaigrette

Roasted Brussels Sprouts
cherry vin gastrique, crispy quinoa

DESSERT

FOR THE TABLE

Banana Trifle
banana custard, vanilla chantilly cream
dulce crunch, nilla crumble, brown butter salted caramel

Apple Tarte Tatin
calvados cream, cinnamon brioche feuilletée

Pumpkin Cheesecake
spiced graham cracker crust, salted caramel

Petit Four
maple ganache