

PLATED DINNER

Three Courses - \$90 Per Person

Includes Baskets of Assorted Savory Breads

APPETIZERS

Select One

Red Romaine Caesar Salad
parmesan frico crisp, focaccia croutons

Arugula, Fennel, Radicchio & Frisée Salad
toasted almonds, citrus-champagne vinaigrette

Red Lentil Salad
arugula, roasted sweet potato, shaved fennel, goat cheese, citrus vinaigrette

Roasted Beet Napoleon
coach farms goat cheese, sherry shallot vinaigrette, crushed pistachios

King Salmon Tartare
avocado mousse, frisée, dill oil, lavash

Grilled Butternut Squash
couscous, burrata, butternut square purée, pomegranate molasses

Ricotta Raviolo
foraged mushrooms, vegetable consommé, basil-tarragon oil

Jumbo Shrimp Cocktail
classic cocktail sauce & spicy remoulade
+\$5 Per Person

Foie Gras Torchon
seasonal fruit compote, brioche toast
+\$5 Per Person

UPPER
STORY
EVENTS
BY CHARLIE PALMER

ENTREES

Select Two

*Upgrade to Three Entrée Selections +\$10
Always Includes a Silent Vegetarian Option*

Seared Alaskan Halibut
celery root purée, charred brussels sprouts, pomegranate

Roasted Salmon
tri-colored quinoa, kale, citrus vinaigrette

Seafood Risotto
lobster, shrimp, bay scallops, mussels
+\$5 Per Person

Murray's Oven Roasted Chicken
farro, sautéed mushrooms, preserved lemon, watercress

Pan Seared Duck Breast
butternut purée, spinach, cranberries

Grilled Hanger Steak
sweet potato mash, baby bok choy, caramelized pearl onion

Braised Short Rib
herb spaetzle, parmesan roasted leeks

Balsamic Glazed NY Strip
purple potatoes, wax beans, mustard greens
+\$10 Per Person

Petite Filet & Butter Poached Lobster Duet
pommes aligoté, seasonal vegetable
+\$15 Per Person

DESSERTS

Select One

Chef's Selection of Three Cheeses
quince paste, marcona almonds

NY Cheesecake
passionfruit gelée, caramelized figs

White Chocolate Panna Cotta
raspberry coulis, oat shortbread

Pear Tarte Tatin
whipped crème fraîche

Apple Cranberry Streusel
almond, whipped cream

Buttermilk Dark Chocolate "Devil Dog"
hazelnut praline, salted caramel

Classic Molten Chocolate Cake
dark chocolate sauce, whipped cream