

DINNER PARTY MENUS

(For prices, please contact Robyn Wolf at 212-767-0555 ext. 6, robynwolf@gmail.com)

First Course & Second Course Options

(Select one item for three-course or two items for four-course menus)

Gravlax with Mustard Dill Sauce and Brioche Toast

Chef's Seasonal Soup

Wild Mushroom Risotto

Grilled Vegetable Terrine with Local Goat Cheese,
Baby Greens and Balsamic Vinegar

Mixed Greens, Cherry Tomatoes, Radish, Aged Parmesan,
and Dijon Vinaigrette

Main Courses (select two choices)

Olive Oil Poached Cod with
Cannellini Bean Puree, Wild Mushrooms, Seasonal Vegetables and White Balsamic

Free-Range Chicken with
Haricot Vert, Warm Potato Salad, and Natural Chicken Jus

Grilled Center-Cut Filet Mignon (\$5.00 additional charge per person)
with Potato Puree, Haricot Vert, Heirloom Carrots and Wild Mushroom Jus

Line-Caught Wild Striped Bass with
Broccoli Rabe, Roasted Root Vegetables and Saffron Beurre Blanc

Balsamic Glazed Colorado Loin of Lamb (\$5.00 additional charge per person)
with Creamy Polenta, Ratatouille and Rosemary Lamb Jus

Pan-Seared Salmon with
Spinach Barley, Roasted Bell Peppers, and Basil Vinaigrette

Hanger Steak with
Mashed Potatoes, Asparagus, Fried Onions, and Bordelaise Sauce

Dessert Courses (select one)

Seasonal Fruit Tart with Vanilla Bean Yogurt Sorbet

Buttermilk Panna Cotta with Apple Cider Gelee & Apple Chip

Warm Chocolate Cake with Banana Ice Cream and Brown Butter Caramel

Market Fresh Fruit with Sorbet (\$4 additional charge per person)

Michael's Cookies (in addition to dessert selection, \$3 additional charge per person)

Included Regular Coffee, Decaffeinated Coffee & Gourmet Tea