

150 CENTRAL PARK

Menu A

Cauliflower Panna Cotta
With Beluga Caviar

Chilled Gazpacho, Lobster Beignet

Tomato Tart Tartin
Cheese Mousse, Puff Pastry

Gnocchi, Chantarelles, Candied Bacon
Thyme Sauce, Marsala Foam

Braised Beef Short Rib
Borsini Potato Puree, Glazed Root Vegetables

Horseradish Crusted Salmon Medallion
Parsnip Puree, Dill Cucumbers, Sweet Mustard Sauce

Trio of Duck
Roasted Duck Breast, Pomegranate Port reduction,
Duck Ragout and Duck Meatball "Corndog Style", Sweet butternut Squash, Mustard
Sauce

Scharffen Berger Chocolate Pate'
Blond Liquid Caramel, Fleur de Sel, Port Sorbet

Cheese Selection

Petit Fours

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Menu B

Tomato Sorbet with Tomato Tartare

Basil Oil, Garlic Tuile

Cream of Sunchoke

Parmesan Froth

Seared Sea Scallop

Citrus Potato Puree, Crispy Bacon, Veal Reduction

Butternut Squash Agnolotti

Sage Cream, Brown Butter, Prosciutto

Wagyu Strip Steak

Shitake Bacon, Celery Root Cream, Demi Glace

Cube of Halibut

Red Onion and Fennel Confit, Butter Pastry, Spiced Mandarin Emulsion

Butter Poached Maine Lobster

Melted and fried Leek Pommes Maxim, Red Beet Essence

Park 152 Banana Split

Poached Banana Ice-cream, White Chocolate Banana Crepes, Tippy Cherry, Pineapple Bubbles

Cheese Selection

Petit Fours