



HORS D'OEUVRES

Optional first course to any group dinner menu

*Sold by the dozen

GRS SLIDERS*

red wine aioli, foie gras, caramelized onions, crispy jalapeño \$155.00

SMOKED BEEF TARTARE*

truffle egg emulsion, coriander vinaigrette, manchego, Yukon gold potato chips \$120.00

HUDSON VALLEY FOIE GRAS*

caramelized orange brioche, smoked granola, Grand Marnier reduction, tangerine brûlée \$180.00

Plus 8.375% and 24% service fee

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*





MENU #1

\$170.00 per person

FIRST COURSE

CHOICE OF ONE

BRITISH ALE ONION SOUP

caramelized onion broth, gruyère, truffled Welsh rarebit crouton

CAESAR SALAD*

crisp romaine hearts, parmesan cheese, garlic croutons, Scotch quail egg

ENTRÉE COURSE

CHOICE OF ONE

BEEF WELLINGTON*

glazed root vegetables, potato purée, red wine demi-glace

MARY'S ORGANIC CHICKEN BREAST

thigh and confit onion stuffing, truffled corn pudding, scallion fritter, salsa verde

PAN SEARED SALMON*

charred tomato purée, squash carpaccio, fregola, caper olive relish, basil oil, parmesan lace

WITH CHEF'S SELECTION OF ACCOMPANIMENTS FOR THE TABLE

DESSERT

STICKY TOFFEE PUDDING

sweet pudding cake, brown sugar toffee, brown butter ice cream

Plus 8.375% and 24% service fee

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*





MENU #2

\$185.00 per person

FIRST COURSE

CHOICE OF ONE

CAESAR SALAD*

crisp romaine hearts, parmesan cheese, garlic croutons, Scotch quail egg

HAMACHI CRUDO

pearl rice cracker-crust, pickled apple, cured cucumber, aji amarillo, crispy nori, micro wasabi, crème fraîche

BRITISH ALE ONION SOUP

caramelized onion broth, gruyère, truffled Welsh rarebit crouton

ENTRÉE COURSE

CHOICE OF ONE

18 OZ. BONE-IN NEW YORK STRIP STEAK*

dry aged for 28 days

BEEF WELLINGTON*

glazed root vegetables, potato purée, red wine demi-glace

MARY'S ORGANIC CHICKEN BREAST

thigh and confit onion stuffing, truffled corn pudding, scallion fritter, salsa verde

PAN SEARED SALMON*

charred tomato purée, squash carpaccio, fregola, caper olive relish, basil oil, parmesan lace

WITH CHEF'S SELECTION OF ACCOMPANIMENTS FOR THE TABLE

DESSERT

STICKY TOFFEE PUDDING

sweet pudding cake, brown sugar toffee, brown butter ice cream

Plus 8.375% and 24% service fee

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*





MENU #3

\$200.00 per person

FIRST COURSE

CHOICE OF ONE

CAESAR SALAD*

crisp romaine hearts, parmesan cheese, garlic croutons, Scotch quail egg

HAMACHI CRUDO

pearl rice cracker-crust, pickled apple, cured cucumber, aji amarillo, crispy nori, micro wasabi, crème fraîche

BRITISH ALE ONION SOUP

caramelized onion broth, gruyère, truffled Welsh rarebit crouton

ENTRÉE COURSE

CHOICE OF ONE

24 OZ. BONE-IN RIB EYE*

BEEF WELLINGTON*

glazed root vegetables, potato purée, red wine demi-glace

MARY'S ORGANIC CHICKEN BREAST

thigh and confit onion stuffing, truffled corn pudding, scallion fritter, salsa verde

PAN SEARED SALMON*

charred tomato purée, squash carpaccio, fregola, caper olive relish, basil oil, parmesan lace

WITH CHEF'S SELECTION OF ACCOMPANIMENTS FOR THE TABLE

DESSERT

STICKY TOFFEE PUDDING

sweet pudding cake, brown sugar toffee, brown butter ice cream

Plus 8.375% and 24% service fee

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MENU #4

\$250.00 per person

FIRST COURSE

CHOICE OF ONE

CAESAR SALAD*

crisp romaine hearts, parmesan cheese,
garlic croutons, Scotch quail egg

BRITISH ALE ONION SOUP

caramelized onion broth, gruyère,
truffled Welsh rarebit crouton

HAMACHI CRUDO

pearl rice cracker-crust, pickled apple,
cured cucumber, aji amarillo, crispy nori,
micro wasabi, crème fraîche

SECOND COURSE

HUDSON VALLEY FOIE GRAS*

caramelized orange brioche, smoked granola, grand marnier reduction, tangerine brûlée

ENTRÉE COURSE

CHOICE OF ONE

8 OZ. AMERICAN WAGYU FILET* SURF & TURF

served with a butter poached lobster tail

BEEF WELLINGTON*

glazed root vegetables, potato purée,
red wine demi-glace

MARY'S ORGANIC CHICKEN BREAST

thigh and confit onion stuffing,
truffled corn pudding, scallion fritter, salsa verde

PAN SEARED SALMON*

charred tomato purée, squash carpaccio, fregola,
caper olive relish, basil oil, parmesan lace

WITH CHEF'S SELECTION OF ACCOMPANIMENTS FOR THE TABLE

DESSERT

STICKY TOFFEE PUDDING

sweet pudding cake, brown sugar toffee, brown butter ice cream

Plus 8.375% and 24% service fee

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.*

