



STARTERS FOR THE TABLE

PASTRY TOWER

Chef's selection of assorted petite artisanal muffins, croissants, scones, and accompaniments

Small - 28.

Large - 54.

SMOKED SALMON TOWER

Everything mini bagels, Hudson Valley Smoked Salmon, cream cheese, capers, red onion, tomato, cucumbers, dill

55.

**Caviar Upgrade

Ossetra Malossol Caviar - 1oz - 150.

Ossetra Malossol Caviar - 3.5oz - 400.

FRUIT & CHARCUTERIE

Chef's selection of charcuterie and cheeses, fresh fruit, fig jam, honey and artisanal crackers

36.

SEAFOOD TOWER

Clams, oysters, shrimp cocktail, colossal crab meat, mignonette, cocktail sauce, dijonnaise

Little Neck Clams	by the half dozen or dozen	21./42.
Peconic Gold Oysters	by the half dozen or dozen	29./57.
Shrimp Cocktail	four shrimp, cocktail sauce	24.
Colossal Crab Meat	3oz portion	24.
Tower - 12 clams, 12 oysters, 12 shrimp, 3 ounce colossal crab meat		135.

CAVIAR TOWER

creme fraiche, blini

Ossetra Malossol Caviar - 1oz - 150.

Ossetra Malossol Caviar - 3.5oz - 400.



ENTRÉES

EGGS BENEDICT

Two poached eggs, slab bacon, english muffin, hollandaise, green salad, french fries

25.

Sub prosciutto +\$6 or sub smoked salmon +\$9

TRADITIONAL PLATTER

Two eggs any style, bacon, avocado with everything seasoning, hashbrown, toast

21.

LEMON RICOTTA PANCAKES

Macerated strawberries, whipped cream, maple syrup

24.

BRIOCHE FRENCH TOAST

Thick cut brioche, berry compote, maple syrup, whipped cream

24.

AVOCADO TOAST

Sourdough, avocado, poached egg, crushed burrata, pesto, side salad

26.

STEAK & EGGS

6oz Filet Mignon, two eggs any style, hashbrown, avocado, toast

48.

COBB SALAD

Mixed greens, cherry tomato, avocado, bacon, red onion, garbanzo beans, cucumber, gorgonzola crumble, hard boiled eggs, lemon honey vinaigrette

22.

Add Shrimp +\$12 Add grilled chicken +\$9

HEARTY SALAD

Baby spinach, frisee, poached eggs, butternut squash, asparagus, quinoa, bacon lardons, toasted almonds, bacon vinaigrette

21.

Add Shrimp +\$12 Add grilled chicken +\$9



DESSERTS

DONUT TOWER

Mini assorted frosted donuts

22.

CHEESECAKE

NY style cheesecake, fresh berry compote,
whipped cream

11.

ZABAGLIONE

Creamy vanilla and champagne mousse in a puff pastry
with raspberry coulis and cannoli crumble

14.

TIRAMISU

Mascarpone & ladyfingers soaked in espresso, topped
with cocoa

11.

AGGOGATO

Espresso, Stracciatella gelato, Nocello

15.

DESSERT TOWER

Assortment of cookies, cream puffs, macarons

34.

