

Dinner • Spring

To Start

Sweet and Sour Baby Beets, Mache Lettuce, Corsica Cheese and Hazelnut Vinaigrette
Heirloom Tomato, Upland Cress, Robiolina Crostini, Basil Seed Dressing
Spiced Roasted Shrimp, Chicory Salad, Cashews, Chili/Orange Vinaigrette
Seared Scallop on Edamame Dumpling, Thai Curry and Coconut Emulsion
Lightly Smoked Half Lobster, Spring Leek and Fingerling Potato Salad, Truffle Vinaigrette

Entrée

Black Sea Bass, Roasted Peach and Portobello Salad, Pomegranate Vinaigrette
King Crab Stuffed Red Snapper, Spring Vegetable Saute, Saffron Sauce
Roasted Chicken Breast, Snap Pea and Black Rice, Carrot/Ginger Emulsion
Roast Loin of Lamb, Spring Bean Cassoulet, Rosemary/Roasted Tomato Jus
Black Pepper Beef Filet, Asparagus, Baby Carrot and Pea Shoots, Roasted Corn Reduction

Dessert

Warm Spring Berry Crisp, Cinnamon Gelato
Hazelnut Semi-freddo
Whipped Orange Ricotta Tart, Port Wine Berries
Chocolate Ganache Torte, Crème Anglaise

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