

RIVER CLUB  
CLASSICS

MULLIGATAWNY

Southern Indian spicy curried soup with chicken broth & apple  
*Rombauer Chardonnay, Napa, California, 2021*

DOVER SOLE À LA MEUNIÈRE

Pomme puree, lemon caper butter, seared spinach  
*Louis Latour, Pouilly Fuisse, Burgundy, France 2021*

VEAL SCALLOPINI\*

Demi-glace, pomme Taleggio, seared spinach  
*Cote Chalonnaise, Bourgogne, France 2021*

STARTERS

OPEN RAVIOLI

Crab salad, salmon tartare, apple agar, pea puree, raw apple,  
poached apple, apple reduction  
*Paul Cherrier Sancerre Blanc, Loire, France 2022*

CELERY ROOT LOBSTER BISQUE

Served with butter-poached lobster tail, local baby greens,  
Granny Smith, herbal oil  
*Cheveau Pouilly-Fuisse, 'Pouilly', France 2020*

STURGEON FILLET TERRINE

Kaluga amber caviar, squid ink aioli, hay ashes, fregola pasta,  
tapioca chip, lava salt  
*Pierre Spaar Gewurztraminer, Grand Cru Mambourgh, Alsace, France 2018*

TOSSED SALAD

Parmesan, shallot dressing, pistachio, apple  
*Mas Des Bressadas, Roussane-Viognier, Rhone, France, 2020*

CAESAR

Romaine hearts, Caesar dressing, Parmesan, black pepper,  
garlic croutons, anchovies  
*Duckhorn Sauvignon Blanc, Napa Valley, California, 2022*

SMOKED STEAK TARTARE

Boar reduction, fried celeriac, herb flower, smoked celeriac,  
celeriace puree, king mushroom, sweet and sour enoki, young greens,  
potato bread tuile  
*Caymus Cabernet, California Appellation, 2021*

BUTTER-POACHED LOBSTER TAIL

Orange carrot compote, candied kumquats, saffron crisp, blood  
orange segments, curcuma crostini, saffron oil, baby arugula  
*Chateau Montelena Chardonnay, Napa Valley, California 2015*



SPRING 2024

## ENTRÉES

### RAVIOLI FILLED WITH RICOTTA & POACHED EGG YOLK

Fresh truffle, wild mushroom ragout, pea and fava bean salad,  
Parmesan cheese, burro nero

*Trione Chardonnay, Russian River Valley, California 2019*

### BUTTER-SEARED LAMB LOIN\*

Morels filled with Taleggio, green pea puree, polenta fry, cremini  
mushroom, duxelles, seared king mushroom, pea shoots

*Chateau du Courlat, Lussac~ St. Emilion, France 2010*

### SEARED SALMON FILLET\*

Bearnaise, confit Belgium endive, black garlic tuiles, pomme verjus,  
spring vegetables

*Les Pierres Grises, St. Veran, Burgundy, France 2021*

### PRIME TENDERLOIN SEARED IN PANCETTA\*

Artichoke heart and creme, pomme care, potato croutons, bacon,  
Parmesan, chicharrones, chives, pine nuts, sugar snap peas

*Duckhorn Cabernet, Napa Valley, California 2020*

### SEARED SKREI FILLET\*

Fumet moules, white asparagus, lardo bacon, green asparagus tips,  
purple potato, chervil

*St. Joseph, Rhone, Jean Louis Chave, France 2018*

## FEATURED DESSERTS

### BRAEBURN APPLE TARTE TATIN

Vanilla ice cream, candied vanilla

## THE RIVER CLUB CLASSIC SOUFLÉS

Served with Crème Anglaise

Grand Marnier

Chocolate

Caramel

Honey apple

Coffee

Tom Pendergast  
General Manager

Jos van Hengel  
Executive Chef

Clinton Wood  
Dining Room Manager