



SPRING 2024

## STARTERS

### MULLIGATAWNY

Southern Indian spicy curried soup with chicken broth and apple

### CELERY ROOT LOBSTER BISQUE

Served with butter-poached lobster tail, local baby greens, Granny Smith, herbal oil

### SMOKED STEAK TARTARE

Boar reduction, fried celeriac, herb flower, smoked celeriac, celeriac puree, king mushroom, sweet and sour enoki, young greens, bread tuile

### TOMATO BISQUE

Garlic bread, Parmesan, crème fraîche, fried sage, basil oil

### TOSSED SALAD

Parmesan, shallot dressing, pistachio, apple

### CAESAR

Romaine hearts, Caesar dressing, Parmesan, black pepper, garlic croutons, anchovies

## ENTREES

### RAVIOLI FILLED WITH RICOTTA & POACHED EGG YOLK

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

### DOVER SOLE À LA MEUNIÈRE\*

Pomme puree, lemon caper butter, broccolini

### VEAL SCALLOPINI\*

Demi-glace, pomme Taleggio, arugula

### SEARED SKREI FILLET\*

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

### BOOKMAKER SANDWICH\*

Sliced beef with potato bun and crisp onion served with thick cut fries and dipping jus

### PRIME BACON BLUE CHEESE JALAPEÑO BURGER\*

Potato roll with romaine lettuce, pickled jalapeño, bacon crisp, blue cheese, thick cut fries

### THE RIVER CLUB REUBEN\*

Rye bread, corned beef, sauerkraut, 1000 island dressing, Swiss cheese, thick cut fries

### LOBSTER ROLL\*

Brioche, lobster salad, romaine lettuce, pickle, potato chips

\*Consuming raw or undercooked meat, fish, and egg products may increase your risk of food borne illness, especially if you have certain medical conditions