



\$110

COPELAND PLATTERS

*Oysters, Little Neck Clams, Jumbo Shrimp, Alaskan King Crab Legs, Mussels,
Sea Bass Ceviche, Lobster, and Jumbo Lump Crab*

APPETIZER

Choice of:

JUMBO SHRIMP COCKTAIL "TWO WAYS"

Tomatoes, Horseradish Salad

SASHIMI GRADE YELLOWFIN TUNA TARTARE

Coconut, Kaffir lime, Chili

CAESAR SALAD

Lemon Confit, White Anchovies and Parmesan

SEARED HUDSON VALLEY FOIE GRAS

Baked Apple, French Toast, Foie Gras "Pop Rocks"

ENTRÉE

Choice of:

HORSERADISH CRUSTED CRAB CAKES

Snow Pea Shoots and Mustard-Seed Vinaigrette

CHILI-CINNAMON GLAZED CHILEAN SEA BASS

Potato Wrapped Shrimp, Baby Bok Choy, Miso-Lemongrass Nage

NY SIRLOIN PRIME *28 DAY DRY-AGED*

Heirloom Tomato-Tabbouleh Salad, Argan Oil, Smoked Sea Salt

BRAISED BEEF SHORT-RIBS

Celery Root, Crispy Fried Leeks

"SOUS VIDE" LEG OF LAMB

Roasted Garlic, Roasted Squash, Cumin Raisin Jus

DESSERT

Choice of:

WARM VALRHONA CHOCOLATE BRIOCHE PUDDING

Tahitian Vanilla Ice Cream, Macerated Raspberries

BANANA CREAM PIE

Vanilla Pastry Cream, Fresh Bananas, Ginger Snap Crust,
Vanilla Chantilly, Chocolate Shavings

PUMPKIN PAVÉ

Roasted Pumpkin Seeds, Spiced Crème Anglaise, Cranberry Ice Cream,
Hazelnut Streusel

Executive Chef Thomas Ciszak