



Dinner Menu

'21' Club

Fall/Winter 2009

**Private Dining
Dinner Menu**

Please Select:

Appetizer

Entrée[s]

Dessert



Hors d' oeuvres

[Please Select Six]

\$36 Per Person

Cold

American Grinnell Caviar with
Chive Crème Fraîche on Buckwheat Blini

Lobster Salad with Celery and Lemon Aioli

Marinated PEI Mussel with Smoked Cracked Pepper,
Parsley, Garlic and Saffron Aioli

Seared Beef Tenderloin
with Balsamic and Truffle Mustard

Seared Ahi Tuna Wrapped in Scallion, Toasted
Sesame Seed and Teriyaki Glaze

Mini BLT with Smoked Bacon
and Chive Mayonnaise

Thai-Style Chicken Wrap with Basil, Lime
and Cucumber

Hand-Rolled Assorted Sushi
with Pickled Ginger, Wasabi and Soy Dipping Sauce

Citrus-Cured Salmon Gravlox in Cucumber Cup,
with White Poppy Seeds and Dill

Shaved Prosciutto
with Fresh Mozzarella and Roasted Pepper Salad

Feta and Loukanika with Cucumber, Olive
and Greek Seasoning

"Speakeasy" Steak Tartare on Toasted Boule

Foie Gras Mousse with Boysenberry
Preserves on Brioche

Tuna Tartare with Scallions on Taro Root Chip

Artichoke and Goat Cheese "Cubism"
with Spicy Olive and Basil

Smoked Salmon on Black Bread
with "Everything" Cream Cheese

Cherry Tomato and Basil Pesto "Bomb"

Hot

Black Trumpet Mushroom and Sun-Dried Tomato
Palmiers with Tomato Jam

Mini '21' Burger

Tempura Rock Shrimp
with Wasabi and Spicy Mayonnaise

'21' Chicken Hash in Pastry Shell

NYC Style Pig in a Blanket
with Sauerkraut and Mustard

Crispy Maryland Crab Cake
with Cayenne and Meyer Lemon Emulsion

Herbed Baby Lamb Chops
with Fig and Mint Dipping Compote

Pulled Pork Sandwich with Apple-Honey Barbecue
Glaze and Pickled Onion

Steamed Ginger and Lemongrass Gulf Shrimp
with Yuzu and Shiso Vinaigrette

Parmesan Cheese Straws

Peking Duck Egg Roll with Napa Cabbage,
Shiitake Mushrooms and Chive Sauce

Vegetable Spring Roll with Sweet and Sour Sauce

Chorizo, Tomato and Smoked Mozzarella
Pizzette with Oregano

Crispy Chicken with Chipotle,
Lime and Toasted Cumin

Goat Cheese Soufflé with Chive

Bacon-Wrapped Sea Scallop
with Piquillo Pepper Aioli and Lemon



Dinner Menu

Appetizers

[Please Select One]

Cold

Jumbo Lump Crab Cocktail in Butter Lettuce Cup
with Mustard Sauce, Pickled Fennel and Cucumber Salad,
Tomato Chips and Lemon

Salad of Young Greens
Herbed Goat Cheese and Fig Balsamic Vinaigrette

Scottish Smoked Salmon
Early Romaine, Pickled Red Onion, Lemon Caper Sour
Cream and Toasted Rye Crisps

Arugula Salad with Fire-Roasted Peppers, Garlic Croutons
and Kalamata Olive Dressing

Chopped Winter Salad with Fennel, Cucumber, Bell Pepper,
Romaine, Celery
and Creamy Parmesan Dressing

Basil-Marinated Artichoke and Buffalo Mozzarella
with Baby Arugula and Pesto Drizzle

Bibb Lettuce with Blue Cheese,
Diced Tomato and Creamy Balsamic Dressing

Poached Gulf Shrimp, Hearts of Palm and Fennel Slaw,
Yuzu Vinaigrette and Pickled Horseradish

Roasted Beets with Oak Lettuces, Endive, Toasted Walnuts,
Orange and Champagne Vinaigrette

Traditional Caesar Salad with
Herbed Croutons and Aged Parmesan

Grilled Eggplant, Portobello and Roasted Bell Pepper
Terrine with Goat Cheese, Balsamic Syrup, Green House
Greens and Basil Oil

Hot

Seared Foie Gras with Warm Raisin Bread Pudding,
Cinnamon, Frissée, Dates and Licorice-Pomegranate Syrup

Penne Pasta with Sweet Gulf Shrimp, Diced Bell Pepper
Basil and Parmesan Cream Sauce

Vegetarian Artichoke Ravioli, Parsley, Braised Tomato
Sauce and Shaved Romano

Grilled Quail with Baked Caramel Apple, Cider Glaze,
Braised Savoy Cabbage and Smoked Ham

Vegetarian Risotto with Butternut Squash, Pumpkin,
Black Trumpet Mushroom and Truffle Butter

Roasted Tomato Soup with Aged Cheddar
and Bacon Croutons

Jumbo Lump Crab Cake with Celery, Hearts of Palm
and Fennel Slaw, Red Bell Pepper Remoulade
and Bay Seasoning

Risotto of Buttered Shrimp, Braised Cocoa Beans,
Chervil and Lemon

Seared Sea Scallops with Beluga Lentils, Baby Leeks,
Roasted Carrots, Apple Brown Butter
and Celery Leaves

Wild Mushroom "Cappuccino" Steeped Wild Mushrooms
with Ginger and Leek

[For Parties of 50 Guests or Less]



Dinner Menu

Entrées

[Please Select One]

[If You Would Like to Offer a Choice of Entrée, Please Add \$15.00 for Each Selection]

Fish & Shellfish

Mustard Seed-Crusted Salmon

Lemon Bloomsdale Spinach and Champagne Butter

\$144

Grilled Salmon

Roasted Baby Carrots, Parsnips and Golden Cauliflower

\$144

Grilled Swordfish

White Beans, Chard, Pumpkin and Pancetta-Sage Butter

\$150

Peppered Swordfish

Sautéed Broccoli Rabe, Preserved Tomato and Green Peppercorn Sauce

\$150

Roasted Black Bass

Rosemary, Broccoli, and Toasted Garlic and Olive Oil

\$150

Sautéed Arctic Char

Haricots Verts, Oven-Dried Tomato, Cracked Black Pepper and Meyer Lemon Sauce

\$144

Seared Sea Scallops

Roasted Mushrooms, Butternut Squash, Salsify and Balsamic Brown Butter

\$144

Grilled Dorado Royal

Piquillo Pepper, Capers, Escarole and Roasted Garlic Butter

\$150

Crispy Red Snapper

Zucchini, Portobello Mushrooms, Bell Peppers and Fennel Sauce

\$150

Pan-Roasted Barramundi

Thyme, Spiced Caramelized Eggplant and Lemon Butter

\$150

*** Our Fish and Shellfish Entrées are Served with Potato Purée with Chives***



Dinner Menu

Entrées

[Continued]

[Please Select One]

[If You Would Like to Offer a Choice of Entrée,
Please Add \$15.00 for Each Selection]

Meats

Grilled Filet of Beef

Bloomsdale Spinach with Bacon and Caramelized Onions and Burgundy Sauce

\$150

Grilled Veal T-Bone

Sautéed Broccolini, Roasted Garlic and Porcini Mushroom Sauce

\$150

Sautéed Peppered Filet of Beef

Four Peppercorn Sauce, Haricots Verts and Fried Shallots

\$150

Roasted Herb-Crusted Colorado Rack of Lamb

Eggplant Ratatouille, Basil and Natural Jus

\$160

Red Wine Braised Short Ribs

Star Anise, Thyme and Sautéed Tri-Color Carrots

\$150

Grilled 21 Day Dry-Aged Sirloin Steak

(For Parties of 50 or Less)

Crispy Beer-Battered Onions with Ancho Chili, Steamed Broccoli Florets with Olive Oil and Garlic

\$160

*** Our Meat Entrées are Served with a Gratin of Yukon Potato and Parmesan Cheese***



Dinner Menu

Entrées

[Continued]

[Please Select One]

[If You Would Like to Offer a Choice of Entrée,
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Fowl

Seared French-Cut Chicken Breast

Smoked Paprika Butter, Lemon Brûlée, Broccoli and Natural

\$139

Grilled Chicken Breast

Smoked Shiitake Mushrooms, Corn and Pancetta Butter

\$139

Baked Chicken Breast

Fines Herbes, Olive Oil, Baby Carrots, Turnips and Cabbage with Mushroom & Truffle Gravy

\$139

Roasted Long Island Duck Breast and Leg

Grilled Fennel and Plum Sauce

\$139

All of Our Fowl Entrées are Served with Gold and Black Rice Pilaf

Wild Game

(For Parties of 30 or Less)

Boar Chop, Bacon-Wrapped Loin and Sausage

Braised Savoy Cabbage with Apples and Fennel Seed

\$160

Roasted Squab with Foie Gras

Quince Chutney, Sautéed Root Vegetables and Spiced Jus

\$160

Cocoa Chili-Rubbed Venison

Salsify, Hen of the Woods Mushrooms and Blackberry Sauce

\$160

Our Wild Game Entrées are Served with Organic Yellow Corn Hominy with Blue Cheese



Dinner Menu

Entrées

[Continued]

[Please Select One]

House Specialties

(For Parties of 50 or less)

Can Only Be Offered as a Single Choice Entrée

**Roasted Seafood with Lobster, Sea Scallops, Bass, Shrimp and Manila Clams
in a Saffron-Infused Broth**

\$155

'21' Surf and Turf

**Grilled Filet Mignon with Butter-Braised Nova Scotia Lobster Tail
Lemon Spinach, Bordelaise Sauce and Champagne Beurre Blanc**

\$180

Seared Sea Scallops with Brioche Crust, Foie Gras and Lemon Butter

\$155



Dinner Menu

Desserts

[Please Select One]

'21' Cheesecake

with Cranberries and Candied Orange

Individual Apple Crumble Pie

with Golden Raisins, Rum Anglaise and Vanilla Bean Ice Cream

Chocolate Hazelnut Bombe

with Fudge Glaze and Hazelnut Brûlée Center

Almond Financier

with Compote of Pears, Dates and Meyer Lemon

Crème Brûlée

with Espresso Bean Biscotti

Devil's Food Crunch Cake

with Whipped Cream and Crème Anglaise

Classic Tiramisu

with Espresso Soaked Ladyfingers

Pumpkin Pyramid

with Maple Custard Center and Ginger Spice Cake

Chocolate Caramel Cake

with Crunchy Pearls and Chantilly Cream

Trio of Homemade Sorbets

Trio of Homemade Ice Creams

All Desserts Include Coffee and Tea Service