

THE OSPREY

Valentine's Day

AMUSE

WILD MUSHROOM CAPPUCINO

Wild Mushroom Bisque, Crème Fraiche Foam

FIRST COURSE

CRISPY ARTICHOKE & FRISEE

Black Pepper Pecorino, Truffle Vinaigrette

*RUSSIAN OSETRA CAVIAR RUSSE & KUSSHI OYSTER DUET**

Processco and Cucumber Mignotte

HUDSON VALLEY FOIE GRAS

Concord Grape, Pickled Apple

SECOND COURSE

ROASTED VEGETABLE LASAGNA VG

Homemade Pasta, Saute Winter Root Vegetable, Truffle Celery Root Bechamel

HALIBUT

Braised Celery, Olives, Chamomile

GRASS-FED LONG BONE VEAL CHOP

Swiss Chard, Cippollini Onion, Red Wine Bordilaise

DESSERT

DARK CHOCOLATE DOME

White Chocolate, Raspberry

PANNA COTTA

Vanilla Mascarpone, Hazlenut Brittle, Strawberry Gelato

\$95 PER GUEST

Please let us know if you have any food allergies and require menu information or other assistance. We will certainly do our best to accommodate your needs.

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.