



Gallery Seated Brunch Sample Menu

Please Select **3** Appetizers, **3** Entrees and **3** Desserts

Appetizers

- Ithaca Milk Yogurt Parfait** Granola & Market Berries
- Caesar Salad** Parmigiano-Reggiano & Focaccia Croutons
- Green Salad** Cherry Tomatoes, Fresh Herbs & Champagne Vinaigrette
- Arugula & Buffalo Mozzarella Salad** Roasted Sweet Red & Yellow Peppers
- Roasted Baby Beets** Pistachios & Cranberry Vinaigrette
- Fall Vegetable Soup** Basil Pistou

Entrées

- Buttermilk Waffle** Brûléed Bananas, Berries & Citrus Whipped Cream
- Scrambled Eggs with Bacon** Yukon Gold Potato Hash
- French Toast** Blueberry Compote
- Goat Cheese & Fines Herbes Omelette** Yukon Gold Potato Hash
- Garganelli Pasta** Oyster Mushrooms, Sunchokes & Hazelnut Gremolata
- Chopped Chicken Salad** Avocado, Tomato & Romaine
- Smoked Salmon** Toasted Zucker's Bagel & Cream Cheese
- Eggs Benedict** Canadian Bacon, Portuguese Muffin & Hollandaise
- Pan Roasted Salmon** Celery Root, Truffle Vinaigrette
- Roasted Amish Chicken** Yukon Gold Potato Purée, Petit Pois & Pearl Onions
- Jumbo Lump Crab Cake** Roasted Root Vegetables, Rosemary & Tomato Sofrito
- Grilled Hanger Steak & Eggs** Two Fried Eggs, Potatoes Dauphine, Sauce Choron
- New York Strip Steak** Yukon Gold Potato Purée & Bordelaise (*\$10 Per Person Supplement*)

Desserts

- Tribeca Chocolate Cake**
- New York Cheesecake** Vanilla Berry Compote
- Tahitian Vanilla Crème Brûlée**
- Banana Tart** Malted Chocolate Pecan Ice Cream
- Warm Apple & Walnut Tart** Calvados Crème Fraîche
- Hot Fudge Sundae** Caramel, Cocoa Nibs & Brownies
- Plate of Cookies**

~American Coffee & Hot Tea~



Gallery Seated Lunch Sample Menu

Please Select **3** Appetizers, **3** Entrees and **3** Desserts

Appetizers

Arugula & Buffalo Mozzarella Salad Roasted Sweet Red & Yellow Peppers

Green Salad Cherry Tomatoes, Fresh Herbs & Champagne Vinaigrette

Caesar Salad Parmigiano-Reggiano & Focaccia Croutons

Roasted Baby Beets Pistachios & Cranberry Vinaigrette

Grilled Octopus Spring Beans & Squid Ink Aioli

Fried Calamari Yuzu Aioli & Pickled Baby Sweet Peppers

Fall Vegetable Soup Basil Pistou

Entrées

Garganelli Pasta Oyster Mushrooms, Sunchokes & Hazelnut Gremolata

Fettuccine with Butcher's Ragù Lamb, Veal, Bacon & Parmigiano-Reggiano

Chopped Chicken Salad Avocado, Tomato & Romaine

Pan Roasted Salmon Celery Root, Truffle Vinaigrette

Roasted Amish Chicken Yukon Gold Potato Purée, Petit Pois & Pearl Onions

Jumbo Lump Crab Cake Roasted Root Vegetables, Rosemary & Tomato Sofrito

Seared Diver Scallops Cauliflower, Roasted Apples & Fennel, Curry Vinaigrette

New York Strip Steak Yukon Gold Potato Purée & Bordelaise (\$10 Per Person Supplement)

Desserts

Tribeca Chocolate Cake

New York Cheesecake Vanilla Berry Compote

Tahitian Vanilla Crème Brûlée

Hot Fudge Sundae Caramel, Cocoa Nibs & Brownies

Banana Tart Malted Chocolate Pecan Ice Cream

Warm Apple & Walnut Tart Calvados Crème Fraîche

Plate of Cookies

~American Coffee & Hot Tea~



Gallery Seated Dinner Sample Menu

Please Select **4** Appetizers, **4** Entrées and **4** Desserts

Appetizers

- Arugula & Buffalo Mozzarella Salad** Roasted Sweet Peppers & Grilled Eggplant
- Green Salad** Cherry Tomatoes, Fresh Herbs & Champagne Vinaigrette
- Caesar Salad** Parmigiano-Reggiano & Focaccia Croutons
- Wild Mushroom Pierogi** Truffle Aioli
- Roasted Baby Beets** Pistachios & Cranberry Vinaigrette
- Grilled Octopus** Green Garbanzo Beans & Squid Ink Aioli
- Fried Calamari** Yuzu Aioli & Pickled Baby Sweet Peppers
- Spiced Lamb Meatballs** Harissa Yogurt & Pickled Cauliflower
- Salmon Tartare** Fennel, Cucumbers, Mustard & Dill
- Fall Vegetable Soup** Basil Pistou

Entrées

- Garganelli Pasta** Oyster Mushrooms, Sunchokes & Hazelnut Gremolata
- Fettuccine with Butcher's Ragù** Lamb, Veal, Bacon & Parmigiano-Reggiano
- Lobster Cavatelli** Lacinato Kale, Sweet Potato & Garlic Crumble
- Roasted Amish Chicken** Whipped Yukon Gold Potatoes, Petit Pois & Pearl Onions
- Pan Roasted Salmon** Celery Root, Truffle Vinaigrette
- Braised Berkshire Pork Shank** Rutabaga, Turnips & Pickled Asian Pear
- Long Island Duck Breast** Smoked Potatoes, Mustard Glazed Leeks & Griottes Cherries
- Seared Diver Scallops** Cauliflower, Roasted Apples & Fennel, Curry Vinaigrette
- Filet Mignon** Whipped Yukon Gold Potatoes & Bordelaise
- New York Strip Steak** Whipped Yukon Gold Potatoes & Bordelaise
- Vegetable & Five Grain Stuffed Cabbage** Fire Roasted Tomato Sauce

Desserts

- Tribeca Chocolate Cake**
- New York Cheesecake** Vanilla Berry Compote
- Tahitian Vanilla Crème Brûlée**
- Banana Tart** Malted Chocolate Pecan Ice Cream
- Warm Apple & Walnut Tart** Calvados Crème Fraîche
- Hot Fudge Sundae** Caramel, Cocoa Nibs & Brownies
- Plate of Cookies**
- Selection of Artisanal Cheese** Toasted Raisin Pecan Bread, Fig Jam & Quince Paste

~American Coffee & Hot Tea~

Please inquire about wine pairings with your menu

Executive Chef | Scott Burnett



For an additional taste of the Grill add another course to your menu

Amuse Bouche

A small taste from the Chef
to "tease the palate"

Smoked Salmon Galette

Trout Roe

Manchego Cheese Croquette

Serrano Ham & Romesco

Warm Marinated Beets

Beet Vinaigrette, Dill & Horseradish

Pasta Course

Select one pasta dish
to be served as a midcourse

Lobster Cavatelli

Lacinato Kale, Sweet Potato & Garlic Crumble

Seasonal Vegetable Risotto

Garganelli Pasta

Oyster Mushrooms, Sunchoke & Hazelnut Gremolata

Gluten Free Pasta Options Available

Artisanal Cheese Course

Chef's Selection of Three Cheeses
Served with Toasted Raisin Pecan Bread, Quince Paste & Fig Jam