THE SIGN OF THE DOVE

FIRST COURSE

LAURA CHENEL GOAT CHEESE AND CORTLAND APPLE TERRINE
Ennis Hazelnuts and Reduced Spiced Balsamic 8.

ARTICHOKE TORTELLONI
Ragout of Wild Mushrooms and Aged Asiago 10.

SMOKED SALMON CONSOMME WITH LOBSTER
Celery Root Dumplings and Water Chestnuts 12.

FRISEE SALAD WITH FENNEL AND ASPARAGUS TIPS
Stilton Pithiviers and Fresh Black Truffles 14.

FREE FORM LOBSTER AND SHRIMP LASAGNA
Saffron Noodles and Lobster Cream 18.

GRILLED SEA SCALLOPS WITH SOFT SPICY POLENTA
Roasted Sweet Pepper and Pancetta Vinaigrette 14.

SEARED HUDSON VALLEY FOIE GRAS
Quince Marmalade, Crispy Potatoes and Aged Balsamic 18.

FRESH MOZARELLA WITH BASIL OIL
Grilled Fennel, Roasted Tomatoes and Marinated Peppers 10.

CRISPY SWEETBREADS WITH ESCAROLE
Herb Risotto Cake 14.

SMOKED SALMON SALAD WITH HEARTS OF PALM
Tomatoes, Cucumbers and Citrus Vinaigrette 16.

TODAY’S OYSTERS
Verjus Mignonette with Shallots and Peppercorn 14.

OSTRA CAVIAR WITH SCALLION BLINIS
Traditional Accompaniments 30.

Ecce Panis Breads

DINNER MENU

SECOND COURSE

GRILLED TUNA WITH STEAMED ASIAN VEGETABLES
Hot and Sour Bouillon 26.

HERB CRUSTED COD
Roasted Tomato Broth, Grilled Eggplant and Sweet Onions 22.

CRISPY SKIN RED SNAPPER
Israeli Cous-Cous, Zucchini Charlotte and Rouille 28.

ROAST MAINE LOBSTER
Turnips Braised in Honey and Miso-Lobster Sauce 35.

GRILLED SALMON

SAUTEED LONG ISLAND DUCK BREAST

STUFFED BREAST OF CHICKEN
Roasted with Whole Garlic Cloves and Bay Leaf Scented Jus 22.

GRILLED VEAL T-BONE
Buttered Egg Noodles and Escarole Cooked in Garlic and Oil 34.

ROAST LOIN OF VENISON
Salsify-Truffle Tart and Red Currants 30.

RACK OF LAMB
"Cassoulet" of White Beans, Braised Lamb and Merguez Sausage 32.

PRIME NEW YORK STRIP STEAK
Melting Potato and Leek Gratin 38.

VEGETARIANS’ PLATE
Yukon Gold Potato Stuffed with Artichoke Purée and Truffles
Grilled Portobello and a Vegetable Ragout 20.
THE SIGN OF THE DOVE
Dessert Menu

GINGERBREAD WITH ORANGE BAVARIAN CREAM
Oatmeal Tuiles and Citrus Syrup  9.

GUAVA-MUSCAT SOUP
Trio of Sorbets and Benne Wafers  8.

BITTERSWEET CHOCOLATE TORTE
Pistachio Brulee and Burnt Chocolate Ice Cream  10.

LEMON NAPOLEAN
Frozen Lemon-Yogurt and Blackberry Sauce  9.

CHOCOLATE SOUFLÉ CAKE
Vanilla Ice Cream  10.

TROPICAL FRUIT SUNDAYE
Pineapple Upside Down Cake, Coconut-Caramel Ice Cream  9.

BANANA AND MASCARPONE SEMIFREDDO
Caramelized Bananas and Strawberry Sauce  8.