



**WINTER 2010
PRIVATE DINING AT DANIEL**

PLEASE SELECT SIX (6) PASSED HORS D'OEUVRES

COLD SELECTIONS

Crisp Parmesan Basket with Soft Goat Cheese and Fresh Herbs

Tuna Tartar in Japanese Cucumber Cup

(with Sevruga Caviar, \$25 supplement per person)

(with American Caviar, \$8 supplement per person)

Sesame Crusted Tuna with Soy Yuzu Dressing

Tartelette of Lobster with Avocado and Blood Orange

Mille-Feuille of Smoked Salmon and Cream Cheese on Pumpernickel

Foie Gras Mousse on Brioche Toast with Asian Pear and Pistachio

Vodka Beet Cured Hamachi with Horseradish Cream

Taylor Bay Scallop Ceviche with Celery and Mango

Vegetarian Roll with Heart of Palm, Espelette Pepper Sauce

Winter Point Oyster with Lemongrass, Kaffir Lime Velouté

(\$5 supplement per person)

WARM SELECTIONS

Crispy Phyllo Roll of Salsify Wrapped in Prosciutto and Parmesan

Wild Mushroom and Fontina Pomponette with Lomo

Comté Gougères with Beaufort Béchamel

Sugar Cane Skewered Shrimp with Aioli

Gianone Chicken Brochette with Peanut Sauce

Seared Kobe Beef with Smoked Eggplant

Snail Croustade with Sweet Garlic

Crispy Duck and Foie Gras Craqueline with Plum Coulis

Parsley Arrancine with Saint Nectaire



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PLEASE SELECT ONE (1) FIRST COURSE ITEM
(TWO (2) PAGES)

SOUPS

Chestnut-Celery Soup, Black Trumpet Custard, Smoked Squab Breast

Jerusalem Artichoke Soup
Salsify Custard, Quail and Foie Gras Ballotine, Hazelnut

Florida Frog Legs Velouté "En Croûte", Parsley Cream, Black Garlic

Red Legged Partridge Consommé
Savoy Cabbage, Foie Gras, Fall Root Vegetables

VEGETARIAN

Satur Farms Mesclun Salad
Toasted Walnuts, Beets, Celery Chip, Mustard Sherry Vinaigrette, Walnut Oil

Mâche Salad
Braised Artichoke, Black Truffle Vinaigrette
(with Shaved Black Truffles: \$25 supplement per person)

SHELLFISH

Maine Lobster Salad with Satur Farms Roasted Beets
Horseradish Cream Mâche "Nantaise" and Walnut Vinaigrette
(\$9 supplement per person)

Maine Lobster Salad with Artichoke & Pepper Cress Salad, Thyme Tuile
Baby Leek Vinaigrette, Black Truffle Dressing
(\$15 supplement per person)
(with Shaved Black Truffles: \$35 supplement per person)

Peekytoe Crab Salad, Celery-Apple Roll, Orleans Mustard Cream



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PLEASE SELECT ONE (1) FIRST COURSE ITEM
(CONTINUED FROM PREVIOUS PAGE)

FISH

Tandoori Cured Striped Bass with Daikon, Lettuce Wrapped Tartar, American Caviar

Tuna Tartar with Fresh Wasabi Cream
Cucumber, Watermelon Radish and Meyer Lemon Coulis
(with Domestic Northstar Caviar-\$55 supplement per person)
(with Ossetra Caviar-\$95 supplement per person)

WARM SELECTIONS

Kataifi Crusted Sea Scallops
Wild Mushrooms, Salsify, Pumpkin Oil

Herb Crusted Lobster with Porcini
Parsnips Mousseline, Glazed Root Vegetables, Sauce Civet
(\$18 supplement per person)

Butter Poached Prawns with Chorizo
Avocado Chutney, Glazed Chayote

Sautéed Duck Foie Gras with Seasonal Fruit
(\$25 supplement per person –maximum 25 guests)

Barley “Risotto” with Artichoke
Fricassée of Chanterelle, Crispy Shallot, Arugula, Tomato Confit
Parsley Garlic Emulsion

Foie Gras and Squab Terrines Upon Request

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DANIEL 60 EAST 65TH STREET NEW YORK, NY 10065 TEL 212 933 5261 FAX 212 933 5265



PLEASE SELECT ONE (1) SECOND COURSE ITEM

HANDMADE PASTA AND RISOTTO

Nine Herb Ravioli with Tomatoes, Olives
Sautéed Artichoke, Herb Salad, Parmesan Emulsion

Rabbit and Foie Gras Cannelloni
Spinach, Cipollini Onions, Tomato Confit and Mustard Sauce

Saffron Risotto
Baja Shrimp, Cuttlefish, Braised Octopus

Red Wine Risotto
Wild Mushrooms, Smoked Squab, Crispy Shallots

FISH

(AVAILABLE AS SECOND OR THIRD COURSE)

Bacon Wrapped Monkfish Stuffed with Lobster
Lentil Ragout, Caramelized Onions, Sage Jus
(\$12 supplement per person)

Black Sea Bass with Syrah Sauce
Leeks Royale, "Pommes Lyonnaise"

Roasted Dover Sole with Almonds
Cauliflower Purée, Glazed Romanesco, Chicken Jus
(\$18 supplement per person)

Braised Grouper with Sweet Peppers
Saffron Braised Fingerling Potatoes, Anise Hyssop



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PLEASE SELECT ONE (1) THIRD COURSE ITEM

FISH

(AVAILABLE AS SECOND OR THIRD COURSE)

Bacon Wrapped Monkfish Stuffed with Lobster
Lentil Ragout, Caramelized Onions, Sage Jus
(\$12 supplement per person)

Black Sea Bass with Syrah Sauce
Leeks Royale, "Pommes Lyonnaise"

Roasted Dover Sole with Almonds
Cauliflower Purée, Glazed Romanesco, Chicken Jus
(\$18 supplement per person)

Braised Grouper with Sweet Peppers
Saffron Braised Fingerling Potatoes, Anise Hyssop

MEAT

Duo of Beef:

Red Wine Braised Short Rib with Parsnip-Potato Gratin
Seared Rib Eye with Black Trumpets, Gorgonzola Cream
(\$10.00 supplement per person)

Tournedos Poêlé with Five Peppers
Confit Fall Roots, Pommes Pont Neuf, Bone Marrow Sauce

Roasted Colorado Rack of Lamb with Rosemary and Garlic Confit
Shoulder and Swiss Chard Stuffed Anelli Pasta, Cipollini Onions

Foie Gras Stuffed Amish Chicken Breast
Braised Leg, Stewed Brussels Sprouts, Thyme Jus

Liberty Farm Pekin Duck
Leg "Craquelins" with Clementines
Roasted Breast with Spinach Subric, Saffron Cipollini Onions

Duo of Milk-Fed Veal with Chanterelles
Roasted Tenderloin with Endive, Sweet Bread Tourte

Grain Crusted Millbrook Venison with Foie Gras
Lambic Stewed Red Cabbage, Celery and Glazed Honeycrisp Apples



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PLEASE SELECT ONE (1) DESSERT ITEM

Fruit

Honey Crisp Apple Confit
Cinnamon Sablé Breton, Smoked Vanilla Ice Cream

Coconut-Lemon Grass Soup
Mango-Thai Basil Gelée, Coconut Rum Sorbet

Citrus Biscuit with Pink Grapefruit
Buddha's Hand Lemon Confit, Mandarin Sorbet

Lychee and Cranberry Vacherin
Candied Rose Petal, Crème Chantilly
(maximum 50 guests)

Pumpkin Cream with Brown Sugar Biscuit
Candied Ginger, Pomegranate Sorbet

Chocolate

Chocolate and Peanut Butter Ganache
Praliné Feuilletine, Caramel Ice Cream

Chestnut Sablé with Yuzu Bavaoise
Vanilla Meringue, Whiskey Ice Cream

Spiced Poached Pear with Hot Chocolate Sauce
Almond Frangipane, Earl Grey Ice Cream

Manjari Chocolate Mousse with Nougat Foam
Milk Chocolate Biscuit, Rwanda Coffee Ice Cream

Hot Chocolate Upside-Down Soufflé
Pistachio Ice Cream

Chocolates & Petits Fours are served with Coffee and Tea.

CELEBRATION CAKES

Our Executive Pastry Chef, Dominique Ansel, is delighted to offer you a selection of Birthday, Wedding or Special Occasion Cakes for your celebration!

Please inquire.