

Dinner Jeffrey Epstein April 23, 2013

Appetizers

Grilled Spanish Octopus Chickpeas Puree, Parley Capers Berry

Or

Yellowtail or (Tuna Yellow Fine) Tartare (Hamachi) American Caviar Yuzu Ginger
marinade

Or

Maine Peekytoe Crab Remoulade Salad Granny Smith Apple

Or

Potato Gnocchi With a Stew of Wild Mushrooms Spring Peas, Prosciutto

Or

Fried Baby Artichoke salad toasted Corianders & Lemon Vinaigrette, Parmesan
Cheese

Or

Warm Steam Holland White Asparagus Fine Herbs Lemon Mousseline

Or

Seared Maine Diver Sea Scallops Pistachio Pesto Frisee & Mache Salad

Salads

Spring Garden Salad, Crisps Young Vegetable Raspberry Vinaigrette

Or

Heart of Boston Lettuce Fine Mixed Herbs Pumpkin Seeds, Gourmand Dressing

Main Courses

Roasted Filet Mignon Pomme Anna Baby Carrots Green Peppercorn Sauce

Or

Roasted Filet of Halibut, Fresh Tomato Chutney, White Beans Tuscany Black Truffle
Kale Salad

Or

Free Range Chicken Chasseur Fricassee, Fava Beans Ramps Spring Onion

Or

Roast Prime Rib, Wild Mushroom, Broccoli Rabe Olive Oil Crushed Potato,
Pepper Tellicherry Jus Shallot Comfit

Or

Lamb Shank Provencal Cured Lemon Dried Fruit Couscous Pilaf

Or

Veal Shop Rosemary Jus Naturel With Morels Swiss chard Gratin Parmesan

Or

Montauk Golden Snapper Baked Albert Noilly Prat Grilled Fennel

Or

Grilled Ora King Salmon, Glazed Parsnips Grilled Asparagus Sauce Vierge

Sides

Yukon Gold Potato Mashed

English Peas Escarole Fricassee

Haricots Verts
Grilled Cauliflower Anchovy Dressing
Grilled Asparagus

Dessert

Vanilla Poached Pear Belle Helen, Honey Ice Cream

Vacherin Strawberries Cassis

Molten Chocolate Cake With Mixed Berry Maple Compote

Classic Tarte Tatin, Bourbon Ice Cream

Crème Reverse Butterscotch

Assorted Ice- Cream and Sorbet