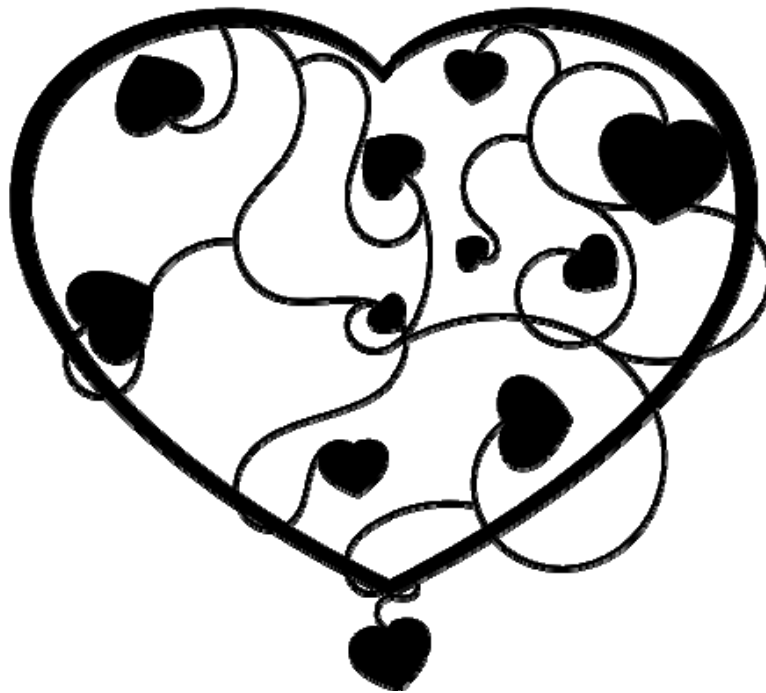


GOTHAM

BAR AND GRILL

VALENTINE'S DINNER 2011



FEBRUARY 14, 2011

CHEF'S OFFERING

BUTTERNUT SQUASH SOUP

APPLE CIDER EMULSION

CAVIAR

CALIFORNIA ESTATE \$95

CALIFORNIA GOLDEN OSETRA \$125

RUSSIAN KARAT GOLDEN OSETRA \$135

CAVIAR IS SERVED WITH TRADITIONAL ACCOMPANIMENTS

FIRST

A SELECTION OF EAST AND WEST COAST OYSTERS

CHAMPAGNE MIGNONETTE

CHILLED MAYAN SHRIMP COCKTAIL

YELLOWFIN TUNA TARTARE

JAPANESE CUCUMBER, SHISO LEAF AND SWEET MISO

ASIAN GINGER VINAIGRETTE

SEAFOOD SALAD

SCALLOPS, SQUID, JAPANESE OCTOPUS, LOBSTER AND AVOCADO

LEMON VINAIGRETTE

COLD SMOKED TASMANIAN SEA TROUT

BABY FENNEL, CELERY HEARTS AND MEYER LEMON

PUMPERNICKEL CROUTONS

GLOBE ARTICHOKE SALAD

SHAVED FENNEL, BRAISED VEGETABLES AND PECORINO PEPATO

BLACK TRUFFLE AIOLI

MAINE RUBY RED SHRIMP RISOTTO

SMOKED BACON, SAN MARZANO TOMATO, AND WILD ARUGULA

JERUSALEM ARTICHOKE RAVIOLI

CROSNES, SMOKED HONSHIMEJI MUSHROOMS AND PECORINO PEPATO

SEARED FOIE GRAS

CARAMELIZED FENNEL, KUMQUAT, CARA CARA ORANGE AND COCOA NIBS

(\$15 SUPPLEMENT)

SECOND

TRUFFLE CRUSTED ATLANTIC HALIBUT

ROMANESCO CAULIFLOWER, MUSHROOM FRICASSÉE AND FINGERLING POTATOES
MARCONA ALMOND VERMOUTH SAUCE

THAI SPICED MAINE LOBSTER

WATER SPINACH, SNOW PEAS, GINGER ROOT AND RICE NOODLE
LEMONGRASS KAFFIR LIME BROTH (\$15 SUPPLEMENT)

MISO MARINATED BLACK COD

BOK CHOY, SHIITAKE MUSHROOMS AND STICKY RICE
SOY LEMONGRASS GINGER SAUCE

JUNIPER SPICED ORGANIC CHICKEN

ROASTED ROOT VEGETABLES, RAPINI AND PARSNIP PURÉE
GOLDEN RAISIN AND HAZELNUT STUFFING

ROASTED MUSCOVY DUCK

COCO BLANC CASSOULET, DUCK SAUCISSON D'AIL, ACORN SQUASH AND QUINCE
QUATRE ÉPICES

ROASTED RACK OF BERKSHIRE PORK

SAUERKRAUT, SMOKED BACON, BABY TURNIPS AND GOLDEN NUGGET POTATOES
NORMANDY APPLE CIDER REDUCTION

GRILLED NEW YORK STEAK

MARROW MUSTARD CUSTARD AND VIDALIA ONION RINGS
BORDELAISE SAUCE

GRILLED RACK OF LAMB

SWISS CHARD, ROASTED CIPOLLINI AND POTATO PURÉE
LAMB REDUCTION

50 DAY DRY AGED NIMAN RANCH STEAK

ROASTED POTATOES, BABY VEGETABLES AND SMOKED ONION
BORDELAISE SAUCE (\$35 SUPPLEMENT)

CHEFS ALFRED PORTALE, ADAM LONGWORTH AND JACINTO GUADARRAMA