



MEALS IN THE SKY

Four Seasons Hotel New York invites you to join a culinary tour de force private dining experience, served al fresco on your private terrace. We have prepared a five-course pairing menu below, however, please note that each menu can be completely customized and tailored to your own personal preferences or dietary restrictions.

SUNSET CANAPES

Chefs Seasonally Inspired Creation

FIRST

Terrine Of Foie Gras *Huckleberry Coulis, Oxtail Marmalade, Warm Hearth Bread*
Shaved Spring Vegetables & Local Edible Flowers *Chrysanthemum Greens, Green Vinaigrette*
Crudo Of Hamachi *Pickled Hammonton Blueberries, Avocado Pearls & Caviar*
Chilled Green Gazpacho *Local Snap Peas & Tendrils, Fragrant Lime Crémeux*

SECOND

Farmhouse Smoked Tomato Pappardelle *Baby Heirloom Tomato Confits, Ricotta Salata*
Gnocchi Di Sardi *Maine Lobster Bolognese, Sea Beans & Sorrel*
Cacao e Pepe *Shaved Matsutake Mushrooms, Parmesan Essence*

THIRD

Wagyu Hanger Steak *Whipped Onions, Polenta Hash, Foraged Mushroom Ragout*
Basted Red Snapper *Heirloom Carrots Escabeche, Carrot Top Salad*
Slow Roast Organic Bucks County Chicken *Crushed Sweet Corn Succotash, Pickled Ramps*
Citrus Basted Arctic Char *Risotto Of English Peas, Wasabi Froth*

FOR TWO

"Best End" Of Wild Striped Bass *Rosemary Roasted, Pommes Dauphinoise & Creamed Spinach*
Stuffed Chateaubriand of Organic Beef *Melted Spiced Short Ribs, Porcini Mash, Broccolini*
Rotisserie Bucks County Chicken *Mushroom & Herb Duxelles, Truffled Macaroni Gratinee*

MOONRISE OVER MANHATTAN

Elderflower Gelée *Panna Cotta Layers, Pistachio Sponge*
White Chocolate Lime Soft Centered Cake *Rose Blood Orange Marmalade*
Chocolate Hazelnut Mille Feuille *Gianduja Mousseline, Gold Dust*

*Menu with wine pairings starts at \$250, per person, plus tax & service charges.
Please dial extension **5350** to place an order. Please allow our kitchen a 24-hour advanced notice.*