

THE WATER CLUB

PRICELESS[®]
NEW YORK



PZAGAT
Presents

Tuesday, November 22nd 2011

HORS D'OEUVRES

Diced Scallop Tartare

Amagansett Sea Salt

Sweet Potato & Bay Scallop Sushi Roll

Montauk Pearl Oysters

green apple mignonette

Spiced Tuna Brochette

eggplant caviar

BBQ North Fork Pulled Pork Tacos

Crispy Bosc Pear Chips

blue cheese dip

-True Believer Sparkling Hard Apple Cider, Peconic Bay Winery, Long Island-

AMUSE

Seared Scallop

foie gras, sweet & sour grapes

-Riesling, Paumanok, North Fork of Long Island 2010-

APPETIZER

Confit of North Fork Wild Boar Pork Belly

figs & sumac

-Merlot, Paumanok, North Fork of Long Island 2007-

SALAD

Late Fall Caramelized Shinnecock Scallops

cauliflower, capers, and clementines

-Chardonnay, steel fermented, Peconic Bay Winery, Long Island 2010-

ENTRÉE

East End Seafood Medley

medallions of bass, lobster sausage, bay scallops in shell,

leek & fennel stuffed calamari, warm tarragon nage

-Chardonnay, Wolffer Estate, The Hamptons, Long Island 2008-

CHEESE

Ripe Cheeses

walnut & raisin bread, chilled pear

-Merlot, Paumanok, North Fork of Long Island 2007-

DESSERT

Baked Quince & Apple Cobbler

Brooklyn Ice Cream Factory's vanilla ice cream

-Late Harvest Riesling, Pindar, North Fork of Long Island 2008-

Menu items & wines are subject to change prior to event.