



Chef Ed's
Crown Room Experience
For a Unique Dining Experience
2018/2019



Three Course Dinner

Select Six Passed Hors D' Oeuvres * 1st Plate Choice of One * Choice of Two Main Plates

* Choice Two Sides and One Pastry

Assorted Artisan Bread Basket- Irish Butter

Hors D' Oeuvres Selections

Select Six

Polo Club Signature

Polo Dogs- Stone Ground Mustard

Petite Crab Cakes- Old Bay Remoulade

Stuffed Mushrooms- Smoked Mozzarella- Focaccia Stuffing

Spanakopita

Baked

Maple Candied Bacon Lollipops

Chicken Satay- Romesco Sauce

Three-cheese Gougères

Latkes- Caramel Apple Compote & Sour Cream

Baked Vegetarian

Pear & Brie in Phyllo

Savory Mushroom & Onion Cheesecakes

Asparagus Spears en Croute

Crispy

Potato Wrapped Shrimp- Sweet Chili Sauce

Tempura Shitake Mushrooms – Dipping Sauce

Beef Satay- Peanut Sauce

Crispy Vegetarian

Wild Mushroom & Truffle Arancini

Breaded Artichoke & Boursin

Mac & Cheese Fritter

Cold

Lobster Deviled Eggs

Smoked Salmon Blinis with Crème Fraîche and Dill

Burrata- Roasted Tomato & Avocado Crostini

Cold Vegetarian

Caprese Skewer

Charred Piquillo Peppers Stuffed Goat Cheese Mousse

Mushroom & Cipollini Crostini

Avocado Toast

1st Plate

Choose 1

Signature Lobster bisque

Poured at the Table- Garnish of Butter Poached Lobster- Vanilla Brioche Croutons- and Truffle Cream – Shaved Truffle

Classic French Onion

Braised Sliced Vidalia Onions – Sherry - Broth – Black Truffle Crouton – Gruyere Cheese

Family Style Sushi Rolls

Spicy Tuna - Tempura Shrimp - Lobster – California – Salmon – Ginger – Wasabi - Soy

Jumbo Shrimp Cocktail

U-8 Poached Shrimp- Celery Salad- Cocktail- Sauce- Lemon

"Half & Half" Cocktail

Jumbo Lump Crab Meat & Jumbo Shrimp - Celery Salad- Cocktail- Sauce- Lemon

Crab & Lobster Cake

Sautéed in Brown Butter - Frisée Salad- Remoulade- Lemon

CR Prime House Shrimp Family Style

U – 10 Prawns - White Wine- Garlic- Butter- Parmesan Crumble

Caesar Salad

Crisp Romaine- Red Endive. Imported Anchovies- Reggiano Cheese- House Made Creamy Dressing- Croutons & Parmigiano Pepper Cookie

Tomato Napoleon

Heirloom Tomatoes- Burrata Mozzarella - Prosciutto de Parma Crisp- Grilled Red Radicchio - Petite Greens- Basil Dressing

Polo Salad

Frisée- Red Belgium Endive- Mesclun Greens- Goat Cheese Fritters- Seasonal Berries- Spiced Pecans- Raspberry Champagne Vinaigrette

Main Plates

Selection of Two Artisan Main Plates or Two Main Plates

Steak and Meat Temperatures Except for Well Done Are Not Taken for parties over 24

Vegetarian and Plain Chicken or Salmon Available

Chef Ed's Composed Artisan Main Plates

Surf & Turf

Brave Heart Petite Filet & 5 oz. Lobster Tail – Charred Asparagus & Mushroom - EVOO Poached Tomatoes – Sauce Chorran – Crumble

Whole Branzino Sea Bass from Greece

Candied Tomatoes- Lobster Pommies Puree - Spinach

Roasted ½ Duck Jurgielewicz Farms in Pennsylvania

Duck Fat Potato Boulangère – Heirloom Roasted Carrots - Lingonberry Sauce

New Zealand Faro Islands Salmon

Spinach & Potato Timbale Baby Clam Lemon Butter Sauce- Braised Celery Salad

Main Plates

Braveheart Ranch Center Cut Filet Mignon 8 oz.

Sauce Bordelaise- Broiled Steakhouse Tomato

Jackman Ranch Gold New York 14 oz.

Center Cut Strip - Red Wine Sauce- Broiled Steakhouse Tomato

Double Cut Lamb Chops (half rack)

Roasted- Mustard Crust- Broiled Steakhouse Tomato – Mint Jelly

European Bred Roasted Half Chicken (Half Chicken)

Special Rhode Island Red Chicken Herb Roasted Lemon & Chicken jus

Delmonico 14 oz.

Brave Heart Farms Bone in Rib Eye- 14 oz. - Steakhouse Butter – Crispy Onions

Catelli Brothers Veal Chop 14 oz. Frenched

Plancha Grilled – EVOO – Lemon – Parmesan Crumble

Alaskan or Faro Island Salmon

Lemon Butter Sauce- Braised Celery

Chilean Sea Bass Mignon

Hoisin Lacquer- Roasted Shitake & Leeks

Bay of Bundy Halibut

Seared- Oscar Style- Crabmeat & Béarnaise Sauce

Shrimp (U-8)

Colossal Shrimp- Crab & Ritz Stuffing – Lemon Parsley sauce

Accoutrements Presented Family Style – Select Two

Jumbo Grilled Asparagus - Beurre Blanc - Lemon

Roasted Broccoli & EVOO- Lemon

Roasted Cauliflower Marcona Almond Gremolata

Sautéed Wild Mushrooms - Cipollini's

Creamed Spinach or Spinach – EVOO – Garlic - Chili Flakes

Baked Sweet & Idaho Potatoes- Sour Cream - Chives

Duck Fat Parmesan Steakhouse Fries

CR Potatoes (Baked Yukon Gold Potatoes- Bacon- Onions- Red Peppers- Pecorino)

Pastry

Select One

Brett's Banana Cream Pie

Pastry Crust- Custard- Bananas- Whipped Cream- Ghirardelli Salted Caramel Drizzle

Elegant Ice Cream Sundae

Vanilla Haagen-Dazs Ice Cream- Godiva Chocolate Sauce- Chocolate Covered Pretzel Bites- Godiva Pearls- Whipped Cream- Chocolate Truffles

Apple Caramel Pie

French Pastry Crust- Custard- Swiss Apple Compote- Caramel- Streusel- Vanilla Sauce

Chefs Crated Tiramisu Dome

Mascarpone Mousse – Espresso Cake – Macaroon – Malted Meringues

Baked Chocolate

Warm Chocolate Tart- Salted Caramel- Spanish Ganache- Coffee Crunch Gelato

Family Style Dessert, *One for every Four People*

Turtle Dome Cake,

Vanilla Gelato, Caramel & Chocolate Sauce, Toasted Cashews, Oreo Crust

For the Table

Mini Artisan European Pastries to Share & our *Signature Gelato Pops*

Samples of pastry- done by season and chefs choices

Paris Breast- Decorated Eclairs- Macaroons- Tarte Citron- Raspberry Millefeuille

Baba Rums- Financiers- Opera Cake- Chocolate Mousse – Cream Puffs