



RIVA

Dinner Menu

Five Course Menu \$145

Black Osetra Caviar

Toasted Brioche, Blinis, Citrus Crème Fraîche
15 grams \$95
30 grams \$180
50 grams \$275

Canapés

Chef's Selection of Small Bites



Hamachi Crudo

Beets, Orange, Frisee, Exotic Kale

Chilled Lobster

Crispy Oyster, Sweet Corn Foam, Arugula



Spring Onion Soup

Braised Lamb, Cauliflower, Creme Fraiche, Fines Herbs

Gnocchi

Fresh Perigord Truffle, Mushroom Blanquette
\$20 Supplement

Chestnut Tortellini

Perigord Truffle, Fennel-Brown Butter, Wild Mushrooms



Branzino

Caviar, White Bean Miso, Radish, Turnip, Oak Lettuce

Dry-Aged Duck Breast

Confit Leg, Cabbage, Pear, Foie Gras Jus
\$15 Supplement

Filet Mignon

Sunchoke, Carrot, Beet, Bone Marrow Jus



Pot de Crème

Apple, Fall Spice, S'more Streusel

Basque Burnt Cheesecake

Peanut Butter Ice Cream, Sherry Caramel, Strawberry Gelee

