

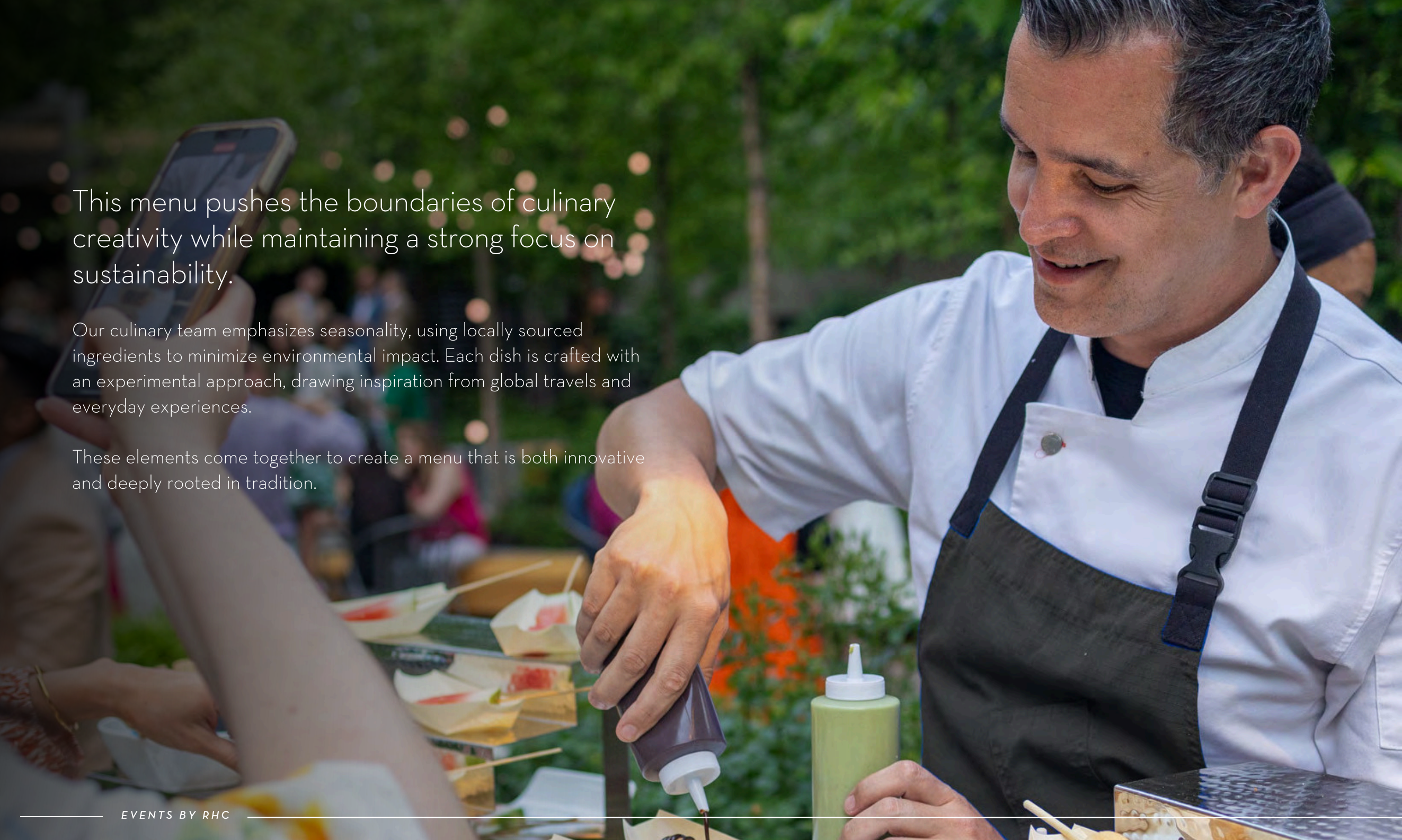


SPRING SUMMER 2025  
MENU



EVENTS BY  
RHC





This menu pushes the boundaries of culinary creativity while maintaining a strong focus on sustainability.

Our culinary team emphasizes seasonality, using locally sourced ingredients to minimize environmental impact. Each dish is crafted with an experimental approach, drawing inspiration from global travels and everyday experiences.

These elements come together to create a menu that is both innovative and deeply rooted in tradition.



PASSED CANAPÉS  
PLEASE SELECT 8

**BIRRIA TOSTADA (DF,GF)**

Mint Salsa Verde, Pickled Jalapeño

**BEEF TARTARE (DF,GF)**

Red Yuzu Kosho, Crispy Rice, Avocado Purée

**ALL-BEEF PIG IN A BLANKET**

Toasted Sesame, Horseradish Mustard

**SHORT RIB GRILLED CHEESE**

Caramelized Onions, Gruyere, Caviar

**CLASSIC SLIDER**

Wagyu Beef, Secret Sauce, Sesame Bun

**HOISIN GLAZED DUCK BREAST (DF)**

Japanese Mayonnaise, Crispy Wonton Cone

**CHICKEN “CAESAR” Romaine**

Lettuce, Parmesan Sablé

**HOT CHICKEN SANDWICH**

Crispy Chili, B&B Pickle, Basil Aioli

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



# SEA

## **HAMACHI TATAKI (GF,DF)**

Cucumber, Turmeric-Yuzu Vinaigrette, Rice Chip

## **TUNA TARTARE (DF)**

Shirodashi, Yellow Tomato, Kombu Tartlet

## **RAZOR CLAM CEVICHE (GF,DF)**

Coconut Milk, Calamansi, Pickled Ginger

## **MAINE LOBSTER SALAD**

Celery, Preserved Lemon, Split-Top Brioche

## **BLUE CRAB SOPE (GF,DF)**

Za'atar, Wasabi, Meyer Lemon Aioli

## **LOBSTER SUPPLI (GF,DF)**

Heirloom Tomato, Saffron, Basil

## **SMOKED SALMON**

Horseradish Tobiko, Crème Fraiche, Dashi

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



# GARDEN

## **AVOCADO CONE (VG)**

Hearts of Palm Relish, Pineapple Vinegar, Cilantro, Jalapeño

## **NEW POTATO (GF)**

Cultured Butter, Chive Crème Fraiche, Caviar

## **BASIL GOUGÈRE (V)**

Tomato Fondue, Tomato Powder

## **BOMBOLONI (V)**

Bomboloni Parmigiano, Heirloom Tomato Relish, Nasturtium

## **GREEN TEA TARTINE (V)**

Ricotta, Pea Shoot

## **WHIPPED SHEEP'S MILK TARTLET (V)**

Macerated Plum, Espresso

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian





PASSED BOWLS  
PLEASE SELECT 3

# PASSED BOWLS

## **HERITAGE CHICKEN (GF)**

Marble Potatoes, Pickled Aji Dulce Peppers

## **TAMARIND-BRAISED SHORT RIB (GF, DF)**

Sweet Potato Puree, Horseradish, Herbs

## **LAMB LOIN (GF,DF)**

Green Strawberries, Romanesco, Mint Demi-Glace

## **SEARED SALMON (GF)**

Tarragon-Fennel Beurre Blanc, Confit Potato, Wilted Gem, Pepperpress Oil

## **TUNA CRUDO (GF,DF)**

Szechuan Peppercorn, Herb Salsa, Sake-Pickled Mushrooms, Fresno Peppers

## **SEARED OCTOPUS (DF)**

Squid Ink Orzo, Mediterranean Sofrito

## **FENNEL-LEMON RISOTTO (V,GF)**

Charred Artichoke, Parmesan Broth, Basil Oil

## **TOMATOES (V,GF)**

Opal Basil, Pickled Onion, Olive Fricco, Parmesan Aqua Faba

## **BURRATA (V,GF)**

Fava-Basil Pesto, Baby Gem, Pickled Tomato, Fresno Vinaigrette

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian







PASSED SWEETS  
PLEASE SELECT 5

# PASSED SWEETS

## **PASSIONFRUIT TARTLET (V)**

Pineapple-Coconut Compote

## **KEY LIME PIE (V)**

Ginger, Raspberry

## **RHUBARB TEA CAKE (V)**

Candied Rhubarb, Vanilla Bean

## **POLENTA CAKE (VG,GF)**

Orange, Earl Grey Essence

## **CARROT CAKE MACAROON (VG,GF)**

Toasted Coconut

## **STRAWBERRY PATE DE FRUITS (VG,GF)**

Mint Sugar

## **RICOTTA ZEPPOLE (V)**

Confiture de Lait

## **HAND PIE (V)**

Huckleberry Compote

## **GIANDUJA BON BON (V,GF)**

Hazelnut

## **S'MORES TARTLET (V)**

Milk Chocolate, Toasted Marshmallow

## **CHOCOLATE MACARON (V,GF)**

Caramelia Ganache

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian





SEATED DINNER

# FIRST COURSE

## **JAPANESE EGGPLANT (V,GF)**

Black Garlic Tahini, Labneh, Parsley Crumb, Pickled Pearl Onions

## **BURRATA (V,GF)**

Fava-Basil Pesto, Baby Gem, Pickled Tomato, Fresno Vinaigrette

## **TOMATOES (V,GF)**

Opal Basil, Pickled Onion, Olive Fricco, Parmesan Aqua Faba

## **GEM WEDGE CAESAR (V,GF)**

Roasted Garlic Dressing, Celery Root-Parmesan Crunch, Herbs

## **ASPARAGUS (GF)**

Snow Peas, Meyer Lemon, White Asparagus Romesco, Pecorino

## **BABY BEETS (V,GF)**

Baby Lettuce, Basil Ricotta, Citrus Crunch

## **TUNA CRUDO (DF)**

Szechuan Peppercorn, Herb Salsa, Sake-Pickled Mushrooms, Fresno Peppers

## **LOBSTER TAIL (GF,DF)**

Avocado, Watermelon Radish, Charred Pearl Onion, Curry Chip (supp)

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# ENTRÉE

## **FILET MIGNON**

Ratatouille Pithivier, Tomato-Pimento Demi, Chive Oil

## **WAGYU SIRLOIN (GF,DF)**

Crispy Potato, Fig-Apricot Chutney, Smoked Eggplant Purée, Arugula Pesto

## **GRASS-FED LAMB LOIN (GF)**

Merguez Spices, Wilted Gem Lettuce, Mint Labneh, Tarragon Jus

## **HERITAGE CHICKEN (GF)**

Green Garlic, Marble Potatoes, Pickled Aji Dulce Peppers

## **PAN SEARED HALIBUT (GF)**

Roasted Artichokes, Potato Tian, Herb Beurre Blanc

## **ROASTED ATLANTIC COD (GF)**

Fava Beans, Jumbo Asparagus, Sweet Pea Puree, Madras Curry

## **FAROE ISLANDS SALMON (GF,DF)**

Baby Peas, New Potatoes, Romesco, Chive Oil

## **POACHED BLACK BASS (GF,DF)**

Red Curry, Foraged Mushrooms, Charred Snap Peas, Herb Salad

## **SILENT VEGETARIAN**

## **HEN OF THE WOODS MUSHROOM (VG, GF)**

Pomme Puree, Crispy Cippolini, Whole Grain Mustard Jus, Soft Herbs

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



# DESSERT

## **MANGO CREPE MILLE FEUILLE (V)**

Strawberry Consommé, Vanilla Bean Labneh, Honey Tuile

## **RASPBERRY TART (V)**

Lemon Verbena Anglaise, Honey, Mint

## **CANDIED TOMATO AND BURRATA (GF,V)**

Heirloom Tomato Confit, Crystallized Basil

## **LEMON-VANILLA VACHERIN (V,GF)**

Macerated Berries, Sago, Hibiscus

## **CARROT CAKE (V,GF)**

Kyoto Carrots, Rum Raisins, Coconut Bavarian Cream, Caramelized Pineapple

## **CHOCOFLAN (V)**

Vanilla Sponge, Sauce 'Tres Leches', Braised Strawberries, Mint

## **VALRHONA CARMELIA CREMIEUX (V,GF)**

Flourless White Chocolate Cake, Dark Chocolate Pearls, Milk Chocolate Bon Bons

(GF) gluten free, (DF) dairy free, (VG) vegan, (V) vegetarian



# SUSTAINABILITY - RETHINK FOOD

10,000,000

Pounds of food donated to  
Rethink annually

At Events by RHC, we're deeply aware of our environmental footprint and are dedicated to collaborating with like-minded partners who prioritize sustainability and ethics. That's why we're thrilled to announce our partnership with Rethink Food!

Rethink Food, a non-profit organization established in 2017, is revolutionizing food waste by transforming surplus event food and ingredients into wholesome meals for communities across New York City. With over 10 million meals served to date, Rethink Food is making a significant impact on combating hunger and food insecurity.

Together, Events by RHC and Rethink Food are paving the way for a more sustainable and compassionate future.



LET'S BEGIN...

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EVENTS BY  
**RHC**