



PRIVATE DINING



PRIVATE DINING AT PICHOLINE

L'Olivier

Our larger private dining room houses our boutique wines in an elegant cabinet, and accommodates from 10 - 22 guests. Italian linens, Christoffle silver, custom Limoges china, crystal glassware, and a floral centerpiece adorn the table. A dedicated sound system allows the music to be set to the guests' liking.

The host preselects a set menu for the guests, who are presented with customized menus.

Take-away gifts such as Terrance Brennan's cook book and Max McCalman's cheese books can be customized for your guests.

Dinner

Some menus may require supplemental charges

- Three-course dinner \$125 per guest
 - Cheese course \$20 per guest
- Half hour of passed hors d'oeuvre \$25 per guest
 - Room fee \$500
 - Tasting menus available

Lunch

*We seat from 20 - 90 guests
for private lunches in the main dining room*

- Three-course lunch \$85 per guest
 - Room fee \$700

All beverages are charged on consumption.
Service charge and 8.375% tax apply.

*L'Olivier can be reserved up to one year ahead
by calling 212-724-8585
or by emailing info@picholinenyc.com*

PICHOLINE

Private Dining

MENU SUBJECT TO CHANGE

A P P E T I Z E R S *select two*

PEAR AND ENDIVE SALAD
Roquefort Mousse and Sauternes Mirror

SHEEP'S MILK RICOTTA GNOCCHI
Artichokes Barigoule, Bottarga and Parsley Pistou

WILD MUSHROOM RISOTTO
Local Squash, Black Truffle Butter

FOIE GRAS TORCHON (5. suppl.)
Variations of Apple

WARM MAINE LOBSTER (5. suppl.)
Endive, Kumquates, Fried Vanilla Milk

SIMPLE SALAD OF ORGANIC GREENS
Organic Extra Virgin Olive Oil - '08 Harvest

E N T R E E S *select two*

LAMB DUO
Moroccan Flavors and Textures

60 DAY DRY AGED PRIME RIB EYE (10. suppl.)
Pomme Confit, Grilled Trevisio, Bearnaise Sabayon

WILD SCOTTISH PHEASANT
Smoked Cashew, Pomegranate-Foie Gras Vinaigrette

HEIRLOOM CHICKEN "KIEV"
Chanterelle Mushrooms and Liquid Foie Gras

LOUP DE MER "A LA VERONIQUE"
Celery Textures, Pistachio Truffle Vinaigrette

CASCO BAY COD
Brandade Mille-feuille, Persillade, Garlic Froth

DIVER SEA SCALLOPS
Sunchoke Silk, Blood Orange Grenobloise

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D E S S E R T S *select two*

MAPLE PANNA COTTA
Poached Pear, Cranberry "Paper"

PASSION FRUIT "CANNOLI"
Coconut Tapioca, Exotic Fruit Soup

WARM CARAMEL APPLE BRIOCHE
Apple Salad and Salted Caramel Ice Cream

LIQUID CHOCOLATE "TART"
Earl Grey Meringue, Confiture de Lait Sorbet

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CHEESE COURSE

Offered between entree and dessert courses
Cheese course should be ordered in advance

INDIVIDUAL PLATE OF 3 CHEESES 20.
each additional cheese 4.50

P I C H O L I N E

H O R S D ' O E U V R E

H O T *

Cèpe Tempura with Truffle Tartare
Wild Mushroom and Parmesan Tartelette
Crisp Truffled Potato Wonton
Seasonal Soup
Sheeps Milk Ricotta Gnocchi
Brioche Wrapped Quail Egg with Caviar
“Paella” Spring Roll with Calamari
Grilled Calamari and Chorizo Brochette
Peekytoe Crab Cake with Curried Aioli
Shrimp in Crisp Pastry with Smoked Paprika
Moroccan Spiced Lamb in Phyllo

C O L D *

Ginger, Apple and Jicama Cannoli with Spiced Aioli
Spiced Parsnip Chip with Iberico Bellota
Goat’s Cheese Provençal with Ratatouille
Foie Gras Lollipops
Foie Gras Tartelette with Sweet and Sour Raisins
Smoked Salmon Gougère
Potato Rösti with Smoked Salmon and Salmon Caviar
Scallop and Bacon Crumble
Sauternes and Roquefort Parfait
Steak Tartare with Quail Egg Sunny-side Up

The host selects two hot and two cold hors d’oeuvres.

*\$25 per person
for half an hour of
passed hors d’oeuvres*

* *Some items may only be available during a specific season*

PICHOLINE

CHAMPAGNE

6999	POL ROGER “Extra Cuvée de Réserve” NV Epernay	80
6953	TAITTINGER Prestige Rosé NV Reims	130
6966	KRUG “Grande Cuvée” Brut MV Reims	385

WHITE WINES

7322	CHABLIS 1er Cru “Vaillon” Christian Moreau 2007	94
7335	CHASSAGNE-MONTRACHET Jean-Marc Morey 1er Cru “Les Chenevottes” 2003	145
7702	POUILLY FUME “Les Champs de Cri” Marc Deschamps 2006	64
7119	RIESLING “Cuvée Frédéric Emile” Trimbach 2002	135
7049	GEWURZTRAMINER Hugel 2007 Alsace	75
8046	CHARDONNAY Kistler “Vine Hill” 2006 Russian River Valley	155
8051	CHARDONNAY Patz & Hall 2007 Napa Valley	90
8065	CHARDONNAY Landmark 2007 74% Sonoma, 16% Santa Barbara, 10% Monterey	75
8228	SAUVIGNON BLANC Craggy Range 2008 Martinborough, NZ.	64
8201	COTES DE TABLAS BLANC (Rhone Blend) Tablas Creek 2008 Paso Robles	60
8028	MOSCATEL Botani 2005 Malaga	45
7859	GRUNER VELTLINER Sighardt Donabaum “Zornberg” Smaragd 2007 Wachau	75

PICHOLINE

RED WINES

8618	CHATEAU VIEUX MAILLET Pomerol 2004	115
8749	CHAMBOLLE-MUSIGNY Nicolas Potel 2006	155
8753	CHASSAGNE-MONTRACHET Jean-Marc Pillot 2004	88
9141	SAINT-JOSEPH “420 Nuits” Alain Paret 2006	105
9140	GIGONDAS Domaine les Pallières 2006	78
9115	CHATEAUNEUF-DU-PAPE Domaine de Monpertuis 2006	85
9658	CABERNET SAUVIGNON Joseph Phelps 2005 Napa Valley	130
9663	CABERNET SAUVIGNON Justin Vineyards 2006 Paso Robles, CA	60
9613	CABERNET SAUVIGNON Faust 2005 Napa Valley	145
9602	MERLOT Trefethen 2004 Napa Valley	84
9883	MERLOT Twomey 2002 Napa Valley	160
9575	PINOT NOIR Patz & Hall 2007 Sonoma Coast	105
9568	PINOT NOIR Foley “Rancho Santa Rosa” 2007 Santa Rita Hills	75
9790	ZINFANDEL Dashe 2006 Dry Creek Valley	50
9310	AMARONE DELLA VALPOLICELLA “Monte Ca’ Bianca” Begali 2003	175
9329	CHIANTI CLASSICO Riserva La Sala 2001	100
9387	BRUNELLO DI MONTALCINO La Fornace 2003	140
9497	EMILIO MORO Ribera del Duero 2006	85

Wines subject to availability. Vintages subject to change.
More extensive wine list available upon request.



About Terrance Brennan

Terrance Brennan is the Chef-Proprietor of Picholine Restaurant and Artisanal Fromagerie, Bistro and Wine Bar, two highly acclaimed restaurants in New York City, and the founder of Artisanal Premium Cheese, a wholesale and online gourmet cheese company and education center. Brennan served as a saucier and sous chef at the renowned Le Cirque restaurant in New York and worked in many of Europe's great kitchens including Taillevent and La Gavroche.

Redesigned in September 2006, Picholine earned three stars from *The New York Times*, four stars from *Crain's New York Business*, and four stars from *New York* magazine. In 2007, the restaurant received a James Beard Foundation nomination for the country's Outstanding Restaurant, and was awarded two stars in the 2008 edition of *Michelin Guide New York City*.

Named a Best New Chef by *Food & Wine* magazine in 1995, Brennan is a four-time nominee for Best Chef: New York by the James Beard Foundation. A frequent contributor to The TODAY Show, he has also appeared on the Food Network and the Martha Stewart Show. His first cookbook, *Artisanal Cooking: A Chef Shares His Passion for Handcrafting Great Meals at Home*, was published in 2005.

LOCATION

Conveniently located close to Lincoln Center,
Picholine is the perfect setting for an evening of fine dining
close to the Metropolitan Opera, Avery Fisher Hall,
the New York State Theater,
and even the Rose Hall for Jazz at the Time Warner Center at Columbus Circle.



Lincoln Center



Rose Hall, home of
Jazz at Lincoln Center