



SPECIAL EVENT MENU

55 Main Street
Cold Spring Harbor, NY 11724
631.498.6188

lessings.com
sandbarcoldspringharbor.com



THREE COURSE DINNER

APPETIZER

select two

SANDBAR SALAD warm goat cheese

STRAWBERRY AND PISTACHIO SALAD butter lettuce,
white balsamic-thyme vinaigrette

LINGUINE manila clams, garlic, herbs, white wine

SHRIMP COCKTAIL cocktail sauce

MAIN COURSES

select three

SEARED SWORDFISH squash “pasta” with cucumbers and
chanterelle mushrooms, potato roesti

BLACKENED MAHI MAHI cauliflower purée,
chanterelle mushrooms, haricot vert, patty pan squash,
red wine and herb vinaigrette

LINGUINE manila clams, garlic, herbs, white wine

LOBSTER MOUSSE STUFFED CHICKEN BREAST
tomato provençal, wild rice, natural jus

SANDBAR CHEESEBURGER* bacon-onion marmalade,
cheddar, fries

DESSERT

includes coffee

select one

SORBET TRIO

CHOCOLATE ESPRESSO TART salted caramel ice cream

RICOTTA DONUTS chocolate, coconut cream,
black cherry sauce

\$75 per person

WINE PAIRINGS AVAILABLE

**This menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

FOUR COURSE DINNER

FOR THE TABLE

CHARCUTERIE BOARD

AMERICAN ARTISAN CHEESE TRAY

APPETIZER

select three

SANDBAR SALAD warm goat cheese

STRAWBERRY AND PISTACHIO SALAD butter lettuce,
white balsamic-thyme vinaigrette

TUNA TARTARE* ginger oil, tomato, jalapeño
sesame seed, potato chip

GRILLED SPANISH OCTOPUS* fingerling potato,
chorizo, parsley coulis

DUCK TACOS daikon, jalapeño, hoisin sauce

SHRIMP COCKTAIL cocktail sauce

MAIN COURSES

select three

SEARED SCALLOPS panzanella salad with tomato,
red pepper, celery, mint, parsley, basil aioli, crouton

HALIBUT roasted corn, creamer potato,
portobello cap, summer truffle-corn broth

LINGUINE manila clams, garlic, herbs, white wine

LOBSTER MOUSSE STUFFED CHICKEN BREAST
tomato provençal, wild rice, natural jus

SANDBAR CHEESEBURGER* bacon-onion marmalade,
cheddar, fries

12 OZ. DRY-AGED NY STRIP STEAK* heirloom tomato salad,
basil, parmesan, sherry vinegar, blue cheese potato gratin

DESSERT

Includes coffee

select two

SORBET TRIO

STRAWBERRY CHEESECAKE strawberry sorbet

GINGER ALMOND TART caramel, whipped cream

MILK AND COOKIE chocolate chip cookie, vanilla shake

\$100 per person

WINE PAIRINGS AVAILABLE

FIVE COURSE DINNER

Passed Hors D'Oeuvres. Choose 6

SALAD

select one

SANDBAR SALAD warm goat cheese

CHOPPED SALAD feta, cucumber, chickpeas, radish

APPETIZER

select three

TUNA TARTARE* ginger oil, tomato, jalapeño
sesame seed, potato chip

FOIE GRAS OF THE DAY

STRAWBERRY AND PISTACHIO SALAD butter lettuce,
white balsamic-thyme vinaigrette

GRILLED SPANISH OCTOPUS* fingerling potato,
chorizo, parsley coulis

SHRIMP COCKTAIL cocktail sauce

DUCK TACOS daikon, jalapeño, hoisin sauce

SOUP OF THE DAY

MAIN COURSES

select three

SEARED SWORDFISH squash "pasta" with cucumbers and
chanterelle mushrooms, potato roesti

HALIBUT roasted corn, creamer potato,
portobello cap, summer truffle-corn broth

LINGUINE manila clams, garlic, herbs, white wine

LOBSTER MOUSSE STUFFED CHICKEN BREAST
tomato provençal, wild rice, natural jus

LONG ISLAND DUCK BREAST* fig and goat cheese tartlet,
pickled cherries, roasted vidalia onion

BLACKENED MAHI MAHI cauliflower purée,
chanterelle mushrooms, haricot vert, patty pan squash,
red wine and herb vinaigrette

12 OZ. DRY-AGED NY STRIP STEAK* heirloom tomato salad,
basil, parmesan, sherry vinegar, blue cheese potato gratin

DESSERT

Includes coffee, petit fours and chocolates

select two

SORBET TRIO

CHERRY FRANGIPANE PIE vanilla ice cream

GINGER ALMOND TART caramel, whipped cream

RICOTTA DONUTS chocolate, coconut cream, black cherry sauce

\$125 per person

WINE PAIRINGS AVAILABLE



SEVEN COURSE CHEF TASTING MENU

(customized menu)

\$150 per person

15 person maximum

WINE PAIRINGS AVAILABLE



EXECUTIVE CHEF

GUY REUGE

Culinary Directory of Mirabelle at the Three Village Inn, now brings his award-winning talent to Lessing's newest venture Sandbar, located in the heart of Cold Spring Harbor.

Reuge extends his talents to fit specific client requests delivering the quintessential dining experience as he designs custom menus for each event as the occasion and season dictates – whether an elaborate board meeting, lavish wedding or intimate tasting dinner.

Enjoy local fare, tavern favorites, and seafood from the famed gourmand in a private room at Sandbar, as well as, off-site locations from private homes and businesses to beaches, vineyards and yachts.

