

New World Valentines Menu

Tonight's menu has a multitude of Aphrodisiac qualities! Have fun! Ric Orlando, Chef

Sexy Starters

Luscious Lobster Bisque • Polynesian Papaya-Coconut Soup • Oxtail Dumplings in Marrow Broth

CAGE Pan Blackened String Beans with Creole Remoulade Sauce *6 6
Ric's Original Formula Purple Haze Shrimp with habaneros, ginger, red cabbage....*9 10
Mardi Gras Mussels with rainbow peppers and pernod 11
Chocolate-Chorizo Sliders on baguette rounds 7
Crispy Leek Pot Stickers with orange soy 7
Roasted Beef Marrowbones with apple butter and toast 8
Mushroom-Chevre Tamale with Huitlacoche sauce 6.50
Luscious Buratta Cheese for two with dried tomato vinaigrette and arugula 15
a curd and cream stuffed mozzarella from Puglia

The Obvious- a Raw Bar -A sampler of everything below - oysters, clams, shrimp, lobster salad, poke and conch 30
Malpeque Oysters on the half shell with Ginseng mignonette 6/12.95
Jumbo Shrimp Cocktail with Royal Jelly Infused Cocktail Sauce 10
Lobster-Mango Salad with cucumber and curry aioli 12
Maui Poke of Ahi Tuna with black seaweed, red salt and wonton chips 9
Warm Conch in the shell with uni butter 9
Diver Scallop Carpaccio with mango vinaigrette and seaweed gelee
Hawaiian Raw Fish Duet - Lomi Lomi Salmon and Poke of Ahi Tuna 10

The Notorious New World Valentine's Safe Sex Platter

\$25 for two

A New World Celebration of the Sensuality of Food. We serve a pair of each selection. Take turns being blindfolded and get fed these aphrodisiac delights in whatever order your partner chooses.

We won't watch....served with a blindfold!

Malpeque Oysters on the half shell • Wasabikko Deviled Eggs • Poke of Tuna Wontons
Ripe Mango with Basil • Cucumber with Creme Fraiche and Salmon Roe
Avocado-Goat Cheese Blue Corn Cups • Truffled Mushrooms • Perfect Cerignola Olives
Baby Bok Choy Kim Chee • White Chocolate and Fennel Dipped Serrano Chiles •

Seafood

Double Sesame Ahi Tuna Steak 24
with black seaweed, grilled asparagus and blood orange-miso sauce

Sweet Chile Grilled Jumbo Shrimp 23
on a smooth Guava coulis with enoki mushroom salad, yum yum noodles, grilled scallions

Crispy Skin Steelhead Trout 28
on basil mashed Yukon Gold potatoes with mango-basil coulis, edamame and salmon roe *4

Thai-Italian Love---Panang Curry Lobster and Shrimp Bolognese 24
beautifully spicy and perfumed tomato- coconut cream sauce - tossed with pappardelle *6

"Seed' Crusted Diver Scallops 27
on papaya coconut sauce with truffle mashers and fresh veggies

Veggie

Grilled Vegetable and Three Cheese Ravioli 21
finished with tomato-truffle cream, toasted pinenuts, Grana Padano and love!

Neo-Russian Seitan Stroganoff 19
rich pieces of wheat meat, sautéed with wild mushrooms, red wine, tarragon and dill, served on rice noodles, finished with Vegan cashew cream

New World Legend "Dirty Blonde" Tofu Skewers 19
a three big lollipops slathered with a fiery honey-chile-tropical fruit-mustard sauce, with green papaya slaw, peas'n'rice and fresh veggies *8

Meat

CAGE Blackened Grass Fed Filet Mignon 32
with basil béarnaise, leekie mashed potatoes and fresh veggies *5

Wild Surf and Turf 38
free range Buffalo Tenderloin topped with Shrimp, Lobster and sea urchin butter, served with truffle mashers and fresh veggies

Korean BBQ London Broil 26
with baby bok choy kim chee, Yum Yum noodles and Korean chile-garlic BBQ sauce *7

New World Legend "Dirty Blonde" Pork Chop 23
a double thick chop slathered with a fiery honey-chile-tropical fruit-mustard sauce, with papaya slaw, peas'n'rice and fresh veggies *8

Pomegranate Peppercorn Rack of Lamb 34
A free range New Zealand rack marinated, grilled and finished with a Lusty glaze of pomegranate molasses, garam masala, red onion chutney and cracked pepper, dressed up with papadam, asparagus and fingerling potatoes

Pan Roasted Chicken Breast "Agro-Dolce" 20
with Queen olives, figs, cipollino onions, sweet wine and fingerling potatoes

Extra Sides all 4.95 ea.
Mashed Potatoes • Basil Mashers • Leekie Mashers • Truffle Mashers
Roasted Fingerlings • Swiss Chard • Roasted Asparagus • Peas'n'rice

Sexy Succulent Dinners to Share

Latin Lover's Mixed Grill 59

an over the edge Tango Grill for two, done Argentinean Style-- 8 oz of chimichurri marinated beef sirloin filet, 4 New Zealand lamb chops, A Split Brazilian Lobster Tail, a Split Chicken Breast and 4 jumbo shrimp on skewers, served with Gaucho potatoes, asparagus and sundried tomato chimichurri

Big Yucatan Fishbowl 49

Sensually bathed shrimp, lobster, scallops, mussels, clams and squid cooked in a beautiful Frida Kahlo influenced Mexican broth with lime, avocado, and roasted tomatoes

Salads

House Made Organic Black Seaweed Salad with scallions, mirin and ginger 7
Beet, Watercress and Grapefruit Salad with ricotta salata, white balsamic and olive oil 8
Arugula Salad with beets, manchego, sunflower seeds and truffle vinaigrette 8
Hudson Valley Salad greens, apples, grilled red onions, filberts, bleu and hard cider vinaigrette 8
Vietnamese Salad a refreshing raw salad of mung sprouts, cabbage, herbs, root veggies, peanuts and greens dressed with a tamarind, fish sauce, rice vinegar dressing 8
Sexy Caesar Salad with big croutons and Asiago 8
Simple Salad choose balsamic, buttermilk bleu, cider or curry vinaigrette 5