



One if by Land

Two if by Sea

Historical Elegance!

One if by Land, Two if by Sea has earned acclaim for its classic menu, rich heritage, and stunning decor. It is often considered the most romantic dining venue in New York City.

Established in 1973, One if by Land, Two if by Sea swiftly became the favored destination in NYC for engagements, anniversaries and private dinners.





Cocktail Reception

Canapés | Select 3

King Salmon Crudo

Osetra Caviar, Crème Fraîche Espuma

Charred Wagu Beef

Herb Crostini, Truffle Cream

Scallop Ceviche

Chiles, Mango-Ginger Salsa

Togarashi Seared Ahi

Salmon Roe

Blueberry Goat Cheese Flatbread

Honey-Thyme Drizzle

Pommes Soufflé

Béarnaise Sauce

Brie & Guava Panna Cotta

Walnut Powder

Gougères

Foie Gras Mousse



Hors d'Oeuvres | Select 3

Zucchini Croquettes

Myer Lemon Labneh

Pecky Toe Crab Cake

Horseradish Crema

Duck Confit Pie

Truffle Jus

Kurobuta Pork Belly

Smoked Fennel Puree

Pickled Applesauce

Croque Monsieur

Comté Cheese, Tasso, Béchamel Brioche

Land & Sea Skewer

Lobster, Filet Mignon

Beef Wellington

Bordelaise

Francs En Croute

Whole Grain Mustard

Dinner Menu

SERVED AS GUEST SIT FOR DINNER

Cheese & Pâté

Chef's Hand-Selection of Cheeses from Murray's Cheese Shop
A Selection of House-Made Pâtés
Cornichons, Fresh Figs, Giant Capers, Dijon Mustard, Crostinis

Or

White Sturgeon Caviar Service

Traditional Accompaniments
Blinis, Crème Fraîche, Finely Chopped Onions, Hard-Boiled Eggs, Chives
~\$25 supplement per person~

FIRST COURSE | Select 1

~Silent Vegetarian/Vegan Course will be made available upon request~

Tuna Crudo

Yellowfin Tuna, Leche de Tigre, Furikake, Wasabi Guava Gel, Prestige Caviar

French Onion Consommé

Cipollini Onions, Gruyère Dumplings, Parsley Oil, Charred Onion Purée

Grilled Beet Salad

Lingonberry Goat Cheese, Endive, Cranberry Dill Vinaigrette

Raviolo

Duck Confit, Manchego, Smoked Plum Tomato Broth

Steak Tartare

Bone Marrow Butter, Quail Egg, Chive Gel, Fried Caperberries, Crostini

Grilled Octopus

Pepper Coulis, Habanero Jam, Braised Salsify

Escargot

Sour dough Toast Points, Garlic Herb Oil

Eggplant Escargot, vg

Roasted Eggplant, Garlic herb Vegan Butter, Sour Dough Toast Points

Chantrelle Mushroom Torchon, v

Beet Purée, Little Gem Lettuce, Cranberry-Thyme Vinaigrette

Our menu changes frequently due to market availability and seasonal changes.

Menu selection will be based on our seasonal menu





YOUR CHOICE OF ENTREE | Select 3

Beef Wellington

Mushrooms Duxelles, Haricot Verts, Potato Purée, Bordelaise, Carrot Glaze

Lobster Tail

Sea Urchin Hollandaise, Osetra Gold, Yuzu, Turnips, Satsumaimo Pavé

King Salmon

Miso Ratatouille, Feta, Pickled Onions, Tamarind Glaze

Black Trumpet Risotto

Seared Scallops, Spinach Cream-Stuffed Morels, Asparagus, White Sturgeon Caviar

Pistachio-Crusted Rack of Lamb

Heirloom Carrots, Potatoes au Gratin, Dijon, Lamb Jus

16 Oz 28 Day Aged NY Strip

Peppercorn-Crusted, Fondant Potato, Broccoli Rabe, Red Au Poivre Sauce
~\$25 supplement per person~

Harissa-Grilled Cauliflower Steak, vg, gf

Butternut Squash, Cider Cream Purée, Swiss Chard

DESSERT | Select 1

Chocolate Soufflé

Crème Anglaise

Crème Brûlée

Wild Berry Compote

Spiced Apple Pavlova

Rum Sorbet

Seasonal Tarte Tatin

Cinnamon Chantilly Cream

Tiramisu

Our menu changes frequently due to market availability and seasonal changes.

Menu selection will be based on our seasonal menu

