

THE RIBBON



theribbonnyc.com
20 W 72nd Street, New York, NY 10023



Book Your Next Event at THE RIBBON on New York City's Upper West Side.

The menu features delights for all palates, including spit-roasted meats, seafood and Blue Ribbon classics, in a comfortable environment, and an extensive bar and whiskey program. Located on 72nd Street just west of Central Park, The Ribbon's industrial décor and outstanding spirits collection capture the grace of its 1920's predecessor - the infamous Hotel Franconia.

The Ribbon is Zagat and Michelin recommended.

Arnold's Whiskey Room | Capacity: 10 seated



East & West Dining Rooms

Dining Room Capacities

Seated: 125 | Standing: 200



West Dining Room Seated: 65



East Dining Room Seated: 50





Franconia Bar

Bar Capacities

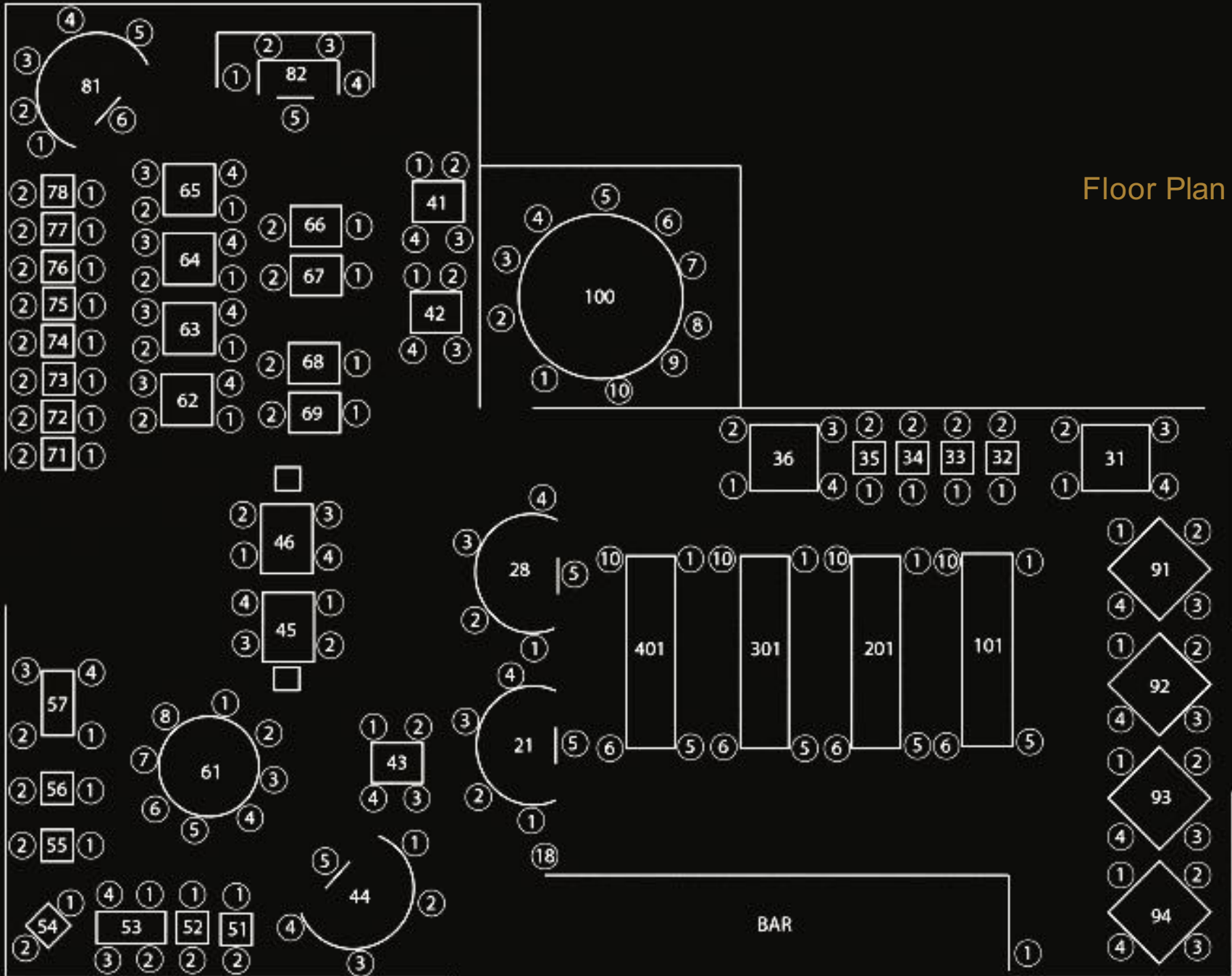
Seated: 100 | Standing: 150



3 x Hightops for 10 Guests bar TV access



Floor Plan



Menu - Passed Hors d'Oeuvres

Selection of 4 (Light) \$25pp/ph

Selection of 6 (Moderate) \$30.00pp/ph (2 hour min)

Selection of 8 (Heavy) \$35.00pp/ph (2 hour min)

GARDEN

Crostini white bean hummus (v)

Buffalo Cauliflower blue cheese dressing (v)

Mini Avocado Toast tomato (v)

Deviled Eggs pickled peppers (v)

Risotto Arancini mushrooms, parmesan (v)

Flatbread buffalo mozzarella, pesto, prosciutto and basil

Black Bean Slider pickled pepper crema (v)

LAND

Applewood Smoked Bacon Wrapped Dates almond

Croque Monsieur truffle

Ribbon Chicken Fingers honey

Sliders beef burger, cheese burger

BBQ Chicken Sliders

Prime Rib horseradish crostini +\$9

NY Strip Kabob +\$9

SEA+\$7

Salmon Tartare capers

Smoked Salmon crème fraiche +\$9

Deviled Eggs salmon or fried oysters (gf)

Shrimp Cocktail cocktail sauce (gf)

Crab Cakes lemon aioli

Cajun Swordfish Kabob

Shrimp Tempura thai chili sauce



Menu - Hors d'Oeuvres Platters

\$150 Per Platter:

Cheese & Fruit seasonal

Crudité assorted

Sushi Platter (inquire for more information)

White Bean Hummus pickled vegetables, toasted country white

Applewood Smoked Bacon Wrapped Dates almond

Salmon Tartare capers

Croque Monsieur truffle

Risotto Arancini mushrooms, parmesan (v)

Ribbon Chicken Fingers honey

BBQ Ribs

Baked Meatballs tomato confit, mozzarella , basil

Crostini white bean hummus (v)

Buffalo Cauliflower blue cheese dressing (v)

Slider of Choice black bean (v), beef burger, or cheeseburger

Dressed Eggs pickled peppers (v), smoked salmon or fried oysters

Mini Avocado Toasts

BBQ Chicken Sliders

Butchers Board assortment of cheeses, meats, pickled vegetables, toasted Baguette

Shrimp Cocktail cocktail sauce

Crab Cakes lemon aioli

Cajun Swordfish Kabob

Shrimp Tempura thai chili sauce

\$175 Per Platter:

Steak & Horseradish Crostini

Smoked Salmon crème fraîche

NY Strip Kabob

\$65 Per Platter:

French Fries

Truffle French Fries

***Each platter serves 8 - 10 guests**



Menu- Prix-Fixe \$90 Per Person

SHARED APPETIZERS: Client's *Choice of Two*

Caesar Salad parmesan, croutons

Kale Butternut Squash goat cheese, pomegranate dressing, walnuts

Baby Greens hearts of palm, garlic croutons, French dressing

Burrata heirloom tomatoes, pesto

Ahi Tuna Poké Bowl sticky rice, Cucumber, Avocado, Edamame, Red Cabbage, Dynamite Dressing

Sushi Platter (inquire for menu)

Shrimp Cocktail cocktail sauce (+5.00)

Ribbon Rangoon Wonton, Cream Cheese, Scallion, Diced Sirloin, Fried Golden Brown

Dressed Eggs pickled peppers (v), smoked salmon or fried oysters

Butcher's Board assortment of cheeses, pickled vegetables, toasted country white

Tempura Shrimp Bowl sticky rice, edamame, shredded veggies, chopped peanuts, creamy spicy dressing

Buffalo Style Cauliflower celery, blue

cheese Fried Calamari marinara, ribbon sauce

White Bean Hummus pickled vegetables, toasted country white

SHARED SIDES: *Choice of Two*

Mashed Potato

Wild Mushroom Roast

French Fries

Roasted Carrots

Mac 'n Cheese

Sautéed Broccoli

Parmesan Truffle Fries

ENTRÉES: *Choice of Three*

Half Amish Chicken mustard, riesling, sage

Meatballs tomato confit, mozzarella, basil

Cacio E Pepe Ravioli Pecorino, Parmesan Cheese, Filled Ravioli, Creamy Black Pepper Sauce

Tagliatelle Bolognese Chef Herve's Slow Cooked Bolognese with Ricotta Garnish

Fresh Penne Chicken, Mushroom, Spinach

Braised Short Ribs

Ribbon Fried Chicken

Lobster & Shrimp Curry Shiitake Mushrooms, Asparagus, Broccoli, Coconut Milk (+\$12.50)

Moullard Duck Confit Citrus Glaze

Wild Mushroom Risotto (gf)

Quinoa Bowl Chicken, Avocado, Tomatoes, Radishes, Hearts of Palm, Celery, Corn

Scottish Salmon Vermouth, Buttered Leeks, Dill (gf)
Branzino Gremolata

Blackened Swordfish Cauliflower Puree, Braised Vegetables

Moules Frites Classic or Coconut Curry

NY Strip Steak Green Peppercorn Sauce (+\$12.00)

Hangar Steak Green Peppercorn Sauce(+8.00)

Filet Mignon 8oz Center Cut, Green Peppercorn Sauce (+12.50)

Crispy Tofu with broccoli and a black pepper sauce (vegan)

Grilled Pork Chop Wild Mushroom Sauce, Mashed Potatoes

Beef Burger Arugula, Beefsteak Tomato & Red Onion Relish

Dakota Burger Roasted Mushrooms, Caramelized Onions, Gruyère, Arugula

Black Bean Burger Avocado, Pickled Pepper Crema

Fried Chicken Sandwich Lettuce, Tomato, Pickles, Ribbon Sauce

Ribbon "Dip" Prime Rib Caramelized Onion Broth

SHARED DESSERTS: *Choice of Two*

Valrhona Molten

Chocolate Cake hot fudge

Vanilla Ice Cream

Tarte Fine Aux Pommes Open Face

Apple Tart, Apricot Glaze, Shaved Almonds, Salted
Caramel Ice Cream

Sticky Toffee Pudding

Chocolate Chip Bread Pudding

**Bananas Tres Leches & Caramel
Ice Cream**

Churros Hot Fudge, Whipped Cream

Mochi Flight Vegan Mango, Espresso,
Lychee, Passion Fruit, Chocolate

Monkey Bread Topped with Buttery Brown
Sugar Sauce, Salted Caramel Ice Cream

Ice Cream or Sorbet (select one)



Menu – RIBBON STATIONS

\$55 Per Person Per Station

Replenished for 2 hours

- \$10 Per Additional Starter or Side

- \$20 Per Additional Entree

APPETIZERS: *Choice of One*

Crudité assorted **Cheese &**

Fruit seasonal

Butchers Board assortment of cheeses, meats, pickled vegetables, toasted baguette

Arugula Salad roasted butternut squash, parmesan, balsamic vinaigrette

Caesar Salad parmesan, croutons

Kale Salad apples, pickled squash, goat cheese, pecans, pomegranate dressing

Butter Lettuce Salad hearts of palm, garlic croutons, creamy dijon dressing

ENTRÉES: *Choice of Two*

Half Amish Chicken mustard, riesling, sage

Baked Meatballs tomato confit, mozzarella, basil

Cacio E Pepe Ravioli Pecorino, Parmesan Cheese, Filled Ravioli, Creamy Black Pepper Sauce

Tagliatelle Bolognese Chef Herve's Slow Cooked Bolognese with Ricotta Garnish

Fresh Penne Chicken, Mushroom, Spinach

Braised Short Ribs

Ribbon Fried Chicken honey

ENTRÉES: *Choice of Two* **(continued)**

Moulard Duck Confit Citrus Glaze

Wild Mushroom Risotto (gf)

Quinoa Bowl Chicken, Avocado, Tomatoes, Radishes, Hearts of Palm, Celery, Corn

Scottish Salmon Vermouth, Buttered Leeks, Dill (gf)

Branzino Gremolata

Blackened Swordfish Cauliflower Puree, Braised Vegetables

Crispy Tofu with broccolini and a black pepper sauce (vegan)

SIDES: *Choice of Two*

Mashed Potato

Wild Mushroom Roast

French Fries

Roast Carrots

Mac & Cheese

Sautéed Broccolini

Parmesan Truffle Fries

CHEF'S CARVING STATIONS

\$65 Per Person

Replenished for 2 hours
- \$10 Per Additional Item
- 25 Person Minimum

APPETIZERS: *Choice of Two*

Crudité assorted

Cheese & Fruit seasonal

Butcher's Board assortment of cheeses, meats, pickled vegetables, toasted baguette

Kale Salad butternut squash, fennel, goat cheese, pomegranate dressing

Butter Lettuce Salad hearts of palm, garlic croutons, creamy dijon dressing

Caesar Salad parmesan, croutons

ENTRÉES: *Choice of One*

Prime Rib

Rotisserie Amish Chicken

SIDES: *Choice of Two*

Broccolini

Creamed Spinach Brussels

Sprouts GBacon Bone

Marrow Butter Mashed

Potatoes

Mac 'n Cheese

Fries | Truffled



Cocktails

RIBBON CLASSICS

The Dotty

Hibiscus Infused Vodka, Pineapple, Honey Syrup,
Lemon Juice

Spicy Tomatillo Margarita

Infused Jalapeño Tequila, Tomatillo Juice, Lime,
Basil

Pineapple Mule

Sobieski Vodka, Caribbean Pineapple, Lemon,
Ginger Beer

SPARKLING

Strawberry Fields Forever

Fords Gin, Strawberry, Lemon, Cava

Rosemary's Baby

Ford's Gin, Pamplemousses, Rosemary, Cava

STRONG & STIRRED

The Franconia

Rittenhouse Rye, Amaro, Green Chartreuse, Dry
Vermouth, Bitters

Barrel Aged Boulevardier

Old Forrester Bourbon, Campari, Sweet Vermouth

SHAKEN & SOURS

Dewdropper

Ketel One, Blackberry, St. Germain

Mr. Pimms

Cucumber Infused Hendricks Gin, Pimms, St. Germain, Mint Syrup,
Lemon Juice

Bourbon Smash

Maker's Mark, Apricot, Lemon, Mint

BEERS

DRAFT 16OZ

Montauk IPA (NY) 6.4% ABV

Harpoon IPA (MA) 6% ABV

Founders Solid Gold Lager (MI) 4.4% ABV

Five Boroughs Pilsner (NY) 5% ABV

Brooklyn Lager (NY) 5.2% ABV

Blue Point Lager (NY) 5.5% ABV

Weihenstephan, Hefe Weissbier (GE) 5.4% ABV

Seasonal Selection

BOTTLED

Founders All Day IPA (NY) 4.7% ABV

Celtic Cider (IE) 4.5% ABV

Guinness Pub Draft (IE) 4.2% ABV

Stella Artois

Corona Augustiner Lager (BELG) 4.6% ABV

Goldstar Lager (IL) 4.9% ABV

Montauk Driftwood Amber Ale (NY) 6% ABV

Bud Light (MO) 4.2% ABV

Seasonal Selection

The classic early cocktail with the Upper West Side's best choices and mixes!

THE RIBBON'S FAMOUS BLOODY MARY

~ Add Bacon, Shrimp or Pickled Peppers ~

BEER & WINE OPEN BAR

Tap Wines, All Beers, and Soda *No BTG Wines Included*
20 Per Person Per Hour

STANDARD OPEN BAR

Tap Wines & All Beers *No BTG Wines Included*
25 Per Person Per Hour

Whiskey (Bourbon/Rye)

Rittenhouse
Four Roses
Evan Williams
Jack Daniels
Wild Turkey
Old Forrester
Makers Mark
George Dickel Rye
Jeffersons
Seagrams
Canadian Club
Old Overholt
Michter's
Widow Jane
Bushmills
Jameson
Powers

Scotch

Auchentoshen American Oak
Chivas 12yr
The Famous Grouse
Dewars 12yr
Monkey Shoulder
Glengrant 10yr

Brandy/Cognac

Lairs 100
Lemorton Calvados
Hennessy VS

Vodka

Absolut
Absolut Citron
Absolut Vanilla
Ruskova

Gin

Fords
Tanqueray
Plymouth
Botanist
Bombay
Dorothy Parker

Tequila/ Mezcal

Arrette
Pueblo Viejo
Espolon
El Buho

Rum

Cruzan
Havana club
Malibu
Sailor Jerry
Plantation 3 Star

PREMIUM OPEN BAR

Tap Wines & All Beers *No BTG Wines Included*
All Amaros and Cordials for Mixing
30 Per Person Per Hour

Whiskey (Bourbon/Rye)

Basil Hayden
Bulleit | Weller
Blantons | Willet
Eagle Rare | Few
Templeton | High West
Knob Creek | Noah's Mill
Hudson Baby Bourbon
Woodford Reserve
Russell's Reserve
Redbreast 12yr
Elijah Craig

Scotch

Balvenie 12yr
Highland Park 12yr
Talisker 10yr
Glenmorangie 10yr
Macallan 12yr
Glenlivet 12yr
Johnny Walker Black
Ardberg 10yr
Laphroig 10yr
Lagavulin 16yr
Oban 14yr

Vodka

Grey Goose
Belvedere
Ketel One
Ketel One Orange
Ketel One Citron
Ketel One Botanicals
Titos

Gin

Bombay Sapphire
Brooklyn
Hendricks
Empress
Tanqueray 10
Monkey 47

Tequila/ Mezcal

Casamigos Blanco
Casamigos Reposado
Don Julio Blanco
Don Julio Reposado
Patron Blanco
Patron Reposado
Del Maguey Single Village Mezcal
Erstwhile Joven Artesanal

Rum

Gosling
Mount Gay
Ten to One

AV Wireless microphone and Shure receiver

Single JBL 15" PA Speaker

1/8" input housesystemwith three zonesfor control

Samsung4k TV featured in Private Dining Room

curved with chromecast

Two48" televisions

Two32" televisions



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