

New Year's Eve

MENU

Amuse Bouche

Foie Gras Torchon

First Course

French Onion Consommé

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

Grilled Octopus

Pepper Coulis, Habanero Jam, Braised Salsify

Steak Tartare

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

Oyster Rockefeller

Gruyère Cheese

Entrées

Black Trumpet Risotto


Seared Sea Scallops, Basil-Spinach Stuffed Morels
Asparagus, White Sturgeon Caviar

Pan-Seared Dover Sole

Roasted Artichokes, Caperberries, Cherry Tomatoes, Potato Purée
White Sturgeon Caviar, Beurre Blanc

Lobster Tail

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



Beef Wellington
Mushrooms Duxelles, Haricot Verts, Pommes Purée
Bordelaise, Carrot Glaze

Pistachio-Crusted Rack of Lamb
Heirloom Carrots, Potatoes au Gratin, Dijon, Lamb Jus

Harissa Grilled Cauliflower Steak, gf, vg
Butternut Squash, Cider Cream Purée, Swiss Chard

Dessert

Chocolate Soufflé
Crème Anglaise

Mont Blanc
Chestnut White Chocolate Mousse
Chantilly Cream

Raspberry Opera Cake
Almond Joconde Sponge, Raspberry Buttercream

Champagne Served with Dessert

Some item subject to change without notice

Three-Course Menu Pricing
\$195.00 Per Person plus 20% Gratuity
& 8.875% NYS Sales Tax

