

Happy New Year

Sunday December 31st, 2023

AMUSE

Chef's selection of canapés served family style

FIRST

*Beet salad, winter squash, blood orange, pistachio, cress, beemster XO
Flamiche aux poireaux, leek tart, smoked haddock, chicories, crème fraiche, sturgeon caviar
Foie gras torchon, chocolate brioche, spiced rum, banana, bacon & peanut condiment
King crab salad, Asian pear, celery leaf, yuzu koshu, sweet turnip broth*

SECOND

*Hudson valley squab, bucatini gratin, spinach, tomato soffrito, black truffle
Butter poached lobster, polenta fondue, swiss chard, cherry tomato confit, sauce americaine
Ricotta gnocchi, prosciutto, little gem lettuce, alba white truffle, parmesan-chicken broth
Dayboat scallops, artichoke, meyer lemon, fennel, pinenuts, uni sauce*

THIRD

*Gulf red snapper, calamari, napa cabbage, white eggplant, woodears, truffle-crab broth
Dry aged sirloin, creamed spinach, leeks, pommes rosti, red wine fig jam, sauce au poivre
Muscovy duck, sourdough spaetzle, chestnut, mustard greens, matzutake, yuzu-quince marmalade
Cervena venison, sweet potato, brussels leaves, porcini, hazelnut, huckleberry*

DESSERT

*Champagne mousse, vanilla, citrus compote, sable, blackberry sorbet
Espresso-bourbon bread pudding, espresso crémeux, bourbon sauce, brown sugar ice cream
Chocolate cheesecake, hazelnut chantilly, chocolate mousse, ganache, hazelnut ice cream
assortment of ice creams & sorbets*

** 20% service charge will be added to your check**

four courses; \$169 per person – one choice per course