

# New Year's Eve

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**PRIX FIXE**  
**\$75 / 4 COURSES**

ALSO AVAILABLE A LA CARTE

## *First Course:* (CHOOSE ONE)

**OYSTERS ON THE 1/2 SHELL** VERJUS MIGNOTTE, GREEN APPLE

**HUDSON VALLEY FOIE GRAS** PETITE SWEET PLANTAIN BELGIAN WAFFLE, PINK PEPPERCORN MAPLE SYRUP & VANILLA SCENTED CHAYOTE

**TRUFFLED SUNCHOKE & LEEK SOUP** CAULIFLOWER, BLACK TRUMPET MUSHROOMS & ROASTED GARLIC SORREL CREME

## *Second Course:* (CHOOSE ONE)

**BUTTER LETTUCE SALAD** ROASTED BOSCH PEAR, POMEGRANATE, GREAT HILL BLUE CHEESE DRESSING

**BORADA CHEESE TORTELLINI** CRISPY SWEETBREADS, WALNUTS, PRESERVED LEMON & SAGE BROWN BUTTER

## *Third Course:* (CHOOSE ONE)

**RACK OF LAMB** PIMENT DE ESPELETTE, ROOT VEGETABLES & MANCHEGO CHEESE GRATIN, WILD MUSHROOMS

**GRILLED AGED RIB EYE STEAK, FOIE GRAS** À LA PÉRIGOURDINE, YUKON POTATO

**TUNA AU POIVRE** LANGOSTINE RISOTTO, SAUCE BUEIRE ROUGE, HARICOT VERT

**FRICASSEE OF MAINE LOBSTER & MUSSELS** CHANTENAY CARROTS, GINGER-CARROY LOBSTER FUME & VALENCIAN RICE CAKE

## *Dessert Course:* (CHOOSE ONE)

**BLACK FOREST CAKE** BITTER CHOCOLATE MOUSSE, MORELLO CHERRIES AND KIRSCH CREME

**PASSION FRUIT TART** TROPICAL FRUIT AND COCONUT CREME

**SPICED MEXICAN CHOCOLATE TORTA** A ÑEJO SAVAYON

**CARAMEL APPLE NAPOLEON** PUFF PASTRY, CALVADOS PARFAIT

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