

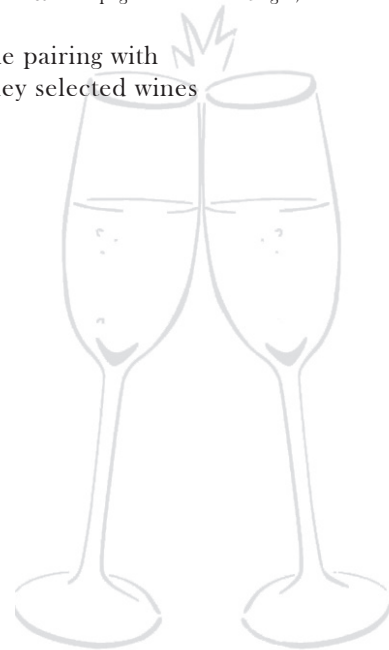
New Year's Eve 2017

\$140/person 6:30pm-8:30pm

\$160/person 9:30pm-11pm

(2nd seating includes party favors & champagne toast at midnight)

+\$60 wine pairing with
Jay McInerney selected wines



HALF DOZEN OYSTERS AND AMERICAN CAVIAR +\$34

FIRST COURSE

FRENCH ONION

gruyère, crostini, garden thyme, beef broth

LOBSTER BISQUE

maine lobster meat, roasted garlic, oyster crackers, chives

BELUGA LENTIL

parsnips, celery root, leeks, carrots, comté cheese

SECOND COURSE

PATÉ OF FOIE GRAS

mini pineapple tarte tatin, wolffer verjus, petite herb salad

TUNE TARTARE

avocado, spicy mayo, sesame seeds, crispy wontons

WINTER BABY BEET

new york state blue cheese, pistachio brittle, arugula, EVOO

THIRD COURSE

WILD VENISON CHOPS

garlicky swiss chard, smashed root vegetables, rosemary-cranberry jus

MONTAUK HALIBUT

lobster nagé, roasted north fork cauliflower, brussel sprouts, celery root puree

"BLACKENED" DRY-AGED STRIP STEAK

roasted fingerling potatoes, tuscan kale, grilled red onion, garlic confit

MUSHROOMS & CHERVE EN CROUTE

roasted fennel, buttery leeks, garden herbs, local goat cheese, puff pastry

LOBSTER FRICASSE

north fork mushrooms, sugar snap peas, tarragon, lemon, baby creamer potatoes

FOURTH COURSE

SELECTION OF PETITE SWEETS

special coffees & after dinner drink selections