



NEW YEAR'S EVE MENU

Monday, December 31, 2018

\$120 per person | 5pm - 8:30pm

\$135 per person | 9:30pm - 11pm

FIRST

BEEF & TRUFFLE TARTAR

SECOND

PECONIC GOLD OYSTERS

champagne gelee

&

SMOKED SALMON

yukon gold blini, lemon crème fraiche and caviar

THIRD

HALF LOBSTER THERMIDOR

OR

FILLET OF FLORIDA RED SNAPPER

clams, chanterelles, heirloom "Jacob's Cattle" beans, truffle vinaigrette

FOURTH

FILET MIGNON

foie gras, roasted Long Island fingerling potatoes, asparagus and red wine sauce

OR

RACK OF COLORADO LAMB

Haricots vert, leek & potato gratin, rosemary jus

FIFTH

PETIT FOURS