

# NEW YEAR'S EVE

## FEATURE DRINKS

CHAMPAGNE PUNCH CARAFE.....80  
aperol, cointreau, pomegranate,  
sparkling wine (serves four)  
**Get it booze-free!** seedlip grove 42,  
grapefruit juice, ginger ale, soda 45

NEW YEAR'S OLD FASHIONED  
CARAFE.....95  
hennessy vs cognac, bulleit bourbon,  
cynar, blackcurrant syrup (serves four)

OYSTER SHOOTERS  
choice of  
ketel one vodka, clamato, lemon 13  
sauza silver tequila, clamato, lemon 13  
hennessy vs cognac, lemon 25

## Pour la Table

MICHE.....10  
frescobaldi extra virgin olive oil,  
apple balsamic

WARM MARINATED OLIVES.....9  
olive oil, fresh chilies, herbes de provence

PREMIUM OYSTERS.....6PC / 26 12PC / 50  
market selection, red wine mignonette,  
lemon, horseradish, tabasco

## PRIX FIXE MENU

three courses (choice of hors d'oeuvre, entrée & dessert) 69 per person  
four courses (choice of hors d'oeuvre, pasta, entrée & dessert) 99 per person  
*excludes gratuity · available à la carte*

### Hors d'Oeuvres

add truffle +5/gram

TRADITIONAL BEEF TARTARE 20  
dijon mustard, shallots, capers, parsley,  
egg yolk, harissa

PASTIS-CURED SALMON TARTARE 20  
crème fraîche, pickled kohlrabi, nigella seeds,  
aleppo pepper, vadouvan oil

MUSHROOM TARTARE 18  
braised portobello, cremini, truffle cream

FRENCH ONION SOUP 19  
three cheeses, baguette, parsley

TEMPURA SHRIMP, ZUCCHINI  
& GREEN BEANS 20  
sauce au raifort, espelette peppers, lemon

FOIE GRAS CRÊPE SUZETTE 36  
orange, almonds, jus  
*prix fixe +15*

BELGIOIOSO BURRATA 19  
heirloom beets, pickled radicchio,  
rhubarb chutney, olives

SEARED SCALLOPS 36  
roe, yuzu beurre blanc, chives  
*prix fixe +15*

### Pastas

MUSHROOM RISOTTO 32  
wild & tame mushrooms, truffle, porcini  
cream, sunchoke, parmigiano-reggiano

SNOW CRAB RISOTTO 46  
leeks, tarragon  
*prix fixe +10*

LOBSTER RIGATONI  
ALL'AMATRICIANA 46  
guanciale, tomato, chilies, basil, pangrattato  
*prix fixe +10*

DUCK BIGOLI 32  
duck ragoût, mascarpone, parmigiano-reggiano

FAZZOLETTI 36  
pumpkin & ricotta filling, currants, sage,  
brown butter, parmigiano-reggiano

### Entrées

add truffle +5/gram add butter-poached nova scotian lobster (3.5oz) +32.95

7OZ FLAT IRON STEAK 42  
green beans, frites, choice of  
béarnaise sauce or shallot jus

GRILLED OCTOPUS 49  
fingerling potatoes, capers, olives,  
guindilla pepper, sauce verte

SEARED SALMON 45  
mussels & shrimp bourride, potato, fennel, rouille

7OZ TENDERLOIN STEAK 68  
green beans, frites, choice of  
béarnaise sauce or shallot jus  
*prix fixe +20*

6OZ BUTTER-POACHED LOBSTER 68  
vadouvan butter fondue,  
fennel, grapefruit  
*prix fixe +20*

HUDSON VALLEY DUCK BREAST 49  
broccolini, lentilles du puy, celeriac purée,  
prune & armagnac sauce

TRUFFLED HALF GIANNONE CHICKEN 40  
truffled pomme purée, charred cabbage, gravy

RÔTISSERIE SQUASH 26  
heirloom squash, fig & pistachio dukkah,  
harissa, whipped chickpeas

### Desserts

DARK CHOCOLATE MOUSSE 14  
guayaquil 64% dark chocolate, sweet clover chantilly, salt

45% CRÈME BRÛLÉE 16  
sheldon creek dairy double cream, berries, sablé breton

PARIS-BREST FOR TWO 20  
hazelnuts, orange, praline cream

HOLIDAY PETIT FOURS FOR TWO 20  
chef's selection of celebratory treats

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.