NEW YEAR’S EVE OF 2020

first course

choice of

Waygu Beef Tartare*  
crispy sunchokes, sixty-month reggiano, green goddess

Seared Day Boat Scallops*  
kabocha squash bisque, pine nut brown butter, caramelized red blush pear

Imported Burrata & Beets  
castelfranco, horseradish, everything bagel chip, soft herbs

Ginger-Marinated Hiromasa Crudo*  
watermelon radish, yuzu, red ribbon sorrel

second course

choice of

Peekytoe Crab Cake*  
celery root remoulade, sumo orange, pickled mustard seed

Sautéed Hudson Valley Foie Gras*  
black pepper-pecan biscuit, roasted quince, red wine gastrique

Truffled Mushroom Risotto  
shaved truffles, fontina, mache

third course

choice of

Charred Black Angus Strip Loin*  
maitake & braised short rib farinette, wilted spinach, barolo

Seafood Zarzuela*  
red snapper, head of shrimp, scallops, mussels, fennel, juicy bread, zesty tomato broth

Baked Nova Scotia Halibut*  
maine lobster & meyer lemon imperial, baby bok choy

fourth course

choice of

Apple Pie  
brown butter caramel, mascarpone gelato

Hazelnut Cheesecake  
chocolate cookie crust, hazelnut brittle, dark chocolate sorbet

Mille-Feuille  
passion fruit curd, blood orange, pistachios

Flourless Chocolate Cake  
espresso gelato, raspberry sauce

$125 PER PERSON

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness