



New Year's Eve

Amuse Gueule

Red Kuri Squash Velouté

Appetizers

Winter Savory Roasted Quail

Black Trumpet Gnocchi, Salsify Normande, Crispy Brussel Sprouts

Fontina Raviolo

Robuchon Potatoes, Sunchoke Chips, Alba White Truffles

Butter Poached Lobster

Seared Foie Gras, Chestnut Risotto, Beetroot Purée

Second Course

Rabbit Confit

Mustard Greens, Roasted Delicata Squash, Pumpkin Seed Vinaigrette

Citrus Smoked Scallops

Toasted Brioche, Pear Mostarda, Pomegranate

Wild Boar Foie Gras Terrine

Endive Salad, Pickled Figs, Sicilian Pistachios

Entremets

Aperol, Prosecco, Grapefruit Sorbet

Ocean

Main Courses

Pancetta Wrapped Venison Loin

Potato Anna, Caped Gooseberries, Winter Vegetables, Gooseberry Gastrique

Roasted Atlantic Halibut

Mustard Crust, Parisian Root Vegetables, Amarone Beurre Rouge,
Fingerling Chips

Pheasant Breast

Pheasant Sausage, Brown Butter Celeriac Purée, Cabbage, Cider Jus,
Black Truffles

Fromage

"Brillat-Savarin", Apple Butter

Desserts

Mocha Tartlet

French Caramel Milk Chocolate Crémeux, Golden Vanilla Bean Ice Cream

Champagne Macarons

Rosé Poached Raspberries, Almond Kroquant, Raspberry Sorbet

Happy 2019!

*One Hundred-Fifty-Five Dollars per Person.
Tax, Beverages and Gratuity Additional.*

