

# NEW YEAR'S EVE 2024

## CAVIAR

by **Petrossian of Paris**  
*royal daurenki 225*  
*imperial ossetra 295*

**TRADITIONAL SERVICE**  
egg mimosa, crème fraîche, chive

## THREE COURSE PRE FIXE

225 PER PERSON

### FIRST COURSE

*Please Select One*

**BUTTERNUT SQUASH SOUP**

roasted chestnuts, pepitas, fried sage  
crispy prosciutto, black truffle

**SHRIMP COCKTAIL**

gin-spiked cocktail, horseradish

**FRESH HEARTS OF PALM SALAD**

butter lettuce, ruby red grapefruit, avocado  
poppy seed, dijon vinaigrette

**BACON-WRAPPED SCALLOPS\***

cranberry, turnip, marcona almond  
foie gras emulsion, black truffle

### ENTRÉE COURSE

*Please Select One*

**DUCK-FAT AGED PRIME BEEF ROAST**

blue cheese popover, fresh horseradish, truffle au jus

**CENTER-CUT FILET MIGNON\***

horseradish-crusting tomato, red wine jus

**BIG EYE TUNA 'FOIE-POIVRE'\***

bloomsdale spinach, peppercorn sauce

**ALBA WHITE TRUFFLE RISOTTO**

vacche rosa parmigiano-reggiano

**MAINE LOBSTER POT PIE\***

market vegetables, potatoes, lobster-cognac emulsion

**WASHUGYU RIBEYE\***

celery root, fresh wasabi, crispy potato pavé

## SIDES FOR THE TABLE

**WHIPPED POTATOES**

lots of butter

**FRIED BRUSSELS SPROUTS**

soy caramel, persimmon

**CREAMED SPINACH**

crispy shallots

## DESSERT COURSE

*Individual*

**BRÛLÉED BASQUE CHEESECAKE**

spiced apples, caramelized sugar crunch

**CLASSIC PUMPKIN PIE**

whipped cream, candied pecans