



New Year's Eve 2026

THREE COURSES 80

ADD-ONS

Blue Point OYSTERS (half dozen) ponzu, lemon, cucumber, tobiko +21

AMUSE

ROYAL TRUMPET "BONE MARROW" mushroom duxelles, parsley salad ✓

STARTERS

SPRING ROLL braised beef birria, consommé, lime crema, cilantro

HAMACHI CRUDO herb oil, toasted cumin, sumac, jalapeno crème fraiche +3

HUDSON VALLEY FOIE GRAS poutine, demi, roquefort fondue, shoestring fries

STUFFED MUSHROOM lump blue crab, bell pepper, lemon, garlic aioli

BURRATA MOZZARELLA calabrian chili vinaigrette, manuka honey, toast ✓

MAIN

HOUSE MADE TAGLIOLINI maine lobster, lemon, chili, serrano ham +5

HOUSE MADE RICOTTA GNOCCHI tomato butter, saffron, nori, whipped ricotta, olive oil ✓

BRANZINO A LA PLANCHA red pepper muhammara, pomegranate salad

DUCK LEG CONFIT parsnip puree, brussels sprouts, sherry glaze

BAROLO BRAISED BEEF SHORT RIB whipped truffle potato, confit cippolini, chimichurri

FILET MIGNON (FOR TWO) bearnaise, twice baked potato, crème fraiche, chive +10 per person

DESSERT

FLOURLESS CHOCOLATE CAKE raspberry coulis

CARAMEL APPLE CRISP toasted oat, *bent spoon* vegan vanilla ice cream

BUTTERSCOTCH BUDINO custard, amaretti crunch, sea salt