



new year's eve

December 31, 2022

\$125 /guest

first course

choice of

citrus poached maine lobster, grilled blood orange, confit baby fennel, beurre blanc
smoked & raw beet salad, urfa labneh, candied pine nuts, snap dragon apple, watercress, balsamic
prime steak tartare, classic garnish, pickled mustard seeds, truffle aioli, sunchoke chips*
marinated steelhead trout crudo, charred avocado, fingerlime, tokyo turnips, cranberry, trout roe, puffed rice*

optional supplemental oyster & pearls

beau soleil oysters, champagne & apple mignonette, kaluga caviar \$7/pc*

optional truffle course

classic risotto, cured egg yolk, aged parmigiano

burgundy truffle \$34

alba white truffle \$62

second course

choice of

roasted diver scallops, trumpet mushrooms, brown butter sautéed sweet stem cauliflower, almond emulsion, hazelnuts
bouillabaisse, crispy black bass, head-on prawn, pei mussels, winter vegetables, lobster saffron broth, grilled sourdough
long island duck breast, honey juniper glaze, charred treviso, duck confit potato gratin, pearl onions, all spice jus
sweet potato & burgundy truffle "lasagna", tuscan kale, chanterelle mushrooms, whipped ricotta, herb salad
grilled dry aged strip loin, parsnip purée, caramelized carrots, brussel sprouts, peppercorn jus

third course


choice of


peppermint cheesecake, mascarpone cream, candy cane crumble
dark chocolate ganache tart, swiss meringue, gold leaf
poached pear, whipped coconut cream, oat crumble


executive chef


Andrew Sutin

cocktails 17ea


fall fashion 
joven mezcal, tepozan tequila,
demerara, bitters


cabin fervor 
rye whiskey, amaro,
maple syrup, lemon

dram with me 
bourbon, antica carpano,
all spice dram, cinnamon & fig bitters

hot toddy 
spiced rum, apple cider, lemon
cardamaro, walnut, all spice

purple reign 
tequila, market grapes, agave,
morita chile, lemon

mary's fig negroni 
fig-infused gin, greenhook beach plum
gin, carpano antica, berto bitter

little elder 
gin, lemon, elderflower,
velvet falernum, demerara

nye half bottle wine specials

Meursault, Ballot Millot & Fils, 2020, Burgundy, France 80
Puligny-Montrachet, Domaine de Montille, 2020, Burgundy, France 110

wines by the glass

SPARKLING & CHAMPAGNE

Prosecco, Ca'Furlan 'Cuvée Beatrice', NV, Veneto, Italy 14
Crémant d'Alsace Brut Rosé, Domaine Allimant-Laugner, NV, Alsace, France 17
Brut Blanc de Blancs, Diebolt-Vallois 'à Cramant', NV, Côte des Blancs, Champagne, France 30

WHITE

Grüner Veltliner, Jurtschitsch 'Stein', 2021, Kamptal, Austria 14
Sancerre, Domaine Daulny 2021, Loire Valley, France 19
Chablis, Domaine Passy Le Clou, 2020, Burgundy, France 22
Etna Bianco, I Custodi 'Aedes', 2020, Sicily, Italy 17
Chardonnay, Ghostwriter, 2019, Santa Cruz Mountains, California 20

SKIN CONTACT

Roussanne-Sauvignon Blanc, Anne Pichon 'Sauvage', 2021, Rhône Valley, France 17

ROSÉ

Patrimonio Rosé, Clos Alivu, 2021, Corsica, France 16

RED

Ruché, Gianni Doglia, 2021, Castagnole Monferrato, Piedmont, Italy 15
Pinot Noir, Trail Marker, 2020, Santa Cruz Mountains, California 24
Cannonau di Sardegna, Argiolas 'Costera', 2020, Sardegna, Italy 16
Côtes du Rhône, Clovis Wines, 2021, Rhône Valley, France 16
Barbaresco, De Forville, 2019, Piedmont, Italy 25
Cabernet Sauvignon, Buccia Nera 'PA'RO', 2019, Tuscany, Italy 18

beer

Sunday Beer, New York 8
Narragansett, Rhode Island 7
Sloop Juice Bomb, IPA, New York 8
Siponey Rye Honey Seltzer, New York 8
Black Duck Porter, New York 12
Victory Prima Pilsner, Pennsylvania 8
Fruited Sour Ale, Talea Beer Company, New York 12