

# JUNIPER

NEW YEARS EVE

## FIRST COURSE

SCALLOP CARPACCIO Creme Fraiche, Bergamont  
JUNIPER CURED SALMON Blini, Golden Ostrera Caviar  
HUDSON VALLEY FOIE GRAS Apple, Rosemary (+25)  
EGGPLANT-BELL PEPPER TERRINE

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## SECOND COURSE

PEEKEYTOE CRAB RISOTTO  
WHITE TRUFFLE TAGLIATELLE

*ADD WHITE ALBA TRUFFLE SHAVED TABLESIDE +35*

## MAIN COURSE

DOVER SOLE MEUNIÈRE  
Petite Greens

ROASTED BEEF TENDERLOIN  
Butter Poached Maine Lobster, Sauce Américaine

LONG ISLAND DUCK BREAST  
Chanterelle Mushrooms, Brussels Sprouts

BAKED STEELHEAD SALMON  
Dill, Mustard

HONEY BUTTER SQUASH  
Spiced Labne, Ancient Grains

## DESSERT

MOLTEN CHOCOLATE CAKE  
Tahitian Vanilla Gelato

BURGUNDY POACHED PEAR  
Almond Sorbet

LEMON TARTLET  
Citrus Salad, Mint

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\$95 PER PERSON  
INCLUDES CHAMPAGNE WELCOME