



NEW YEAR'S EVE MENU

AMUSE-BOUCHE

FISHERS ISLAND OYSTER* coconut milk and sesame

APPETIZERS

CAULIFLOWER AND CHESTNUT SOUP bacon, brioche, parmesan 14

SEARED FOIE GRAS* apple-cranberry tart tatin, deep fried foie ice cream 30

BURRATA persimmons, cranberries, walnuts, arugula 14

LOBSTER FLATBREAD bisque sauce, pork belly, scallions 18

SALAD LYONNAISE frisée, lardons, poached egg, crouton 14

OCTOPUS CARPACCIO watercress, champagne-shallot vinaigrette, burgundy truffles 22

ARCTIC CHAR TARTAR caviar, horseradish, shallots, clementine, quail egg 18

ENTREES

DUCK DUO breast and leg confit, almond-date croquette, butternut squash, vin cotto, raisins on the vine 34

12 OZ DRY-AGED NY STRIP STEAK* steak fries, creamed spinach, green peppercorn sauce 42

TASMANIAN OCEAN TROUT slow roasted heirloom carrots, celery root puree, mizuna, citrus 32

GREEN CIRCLE CHICKEN green farro, french breakfast radish 30

BURGUNDY TRUFFLE RISOTTO manchego, crispy oyster mushrooms MP

PORTER HOUSE FOR TWO* roasted mushroom caps, potato hash, black garlic compound butter 120

SEA SCALLOPS roasted pumpkin, celery roots, coconut/saffron espuma 34

DESSERTS

PARFAIT OF PASSION FRUIT POUND CAKE limoncello cream 12

POT DE CRÈME chantilly, toasted macadamia 12

CHEESE CAKE house ricotta, orange 12

SORBET TRIO shortbread 12

MIGNARDISE PLATE 12

*This menu item can be cooked to order. Menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or viruses. Consuming raw or under cooked meats, fish, shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.