



NEW YEAR'S EVE 2025

195 PER PERSON

BREAD SERVICE

Parker House Rolls

chantarelle butter

AMUSE

FIRST COURSE

Choice of one:

Frisee, Endive,
Radicchio salad (VG)
*pickled mustard seeds, candied
pistachios, grapes, champagne
vinaigrette*

She-Crab Soup
*blue crab, sherry,
caviar*

Pickled Oysters Pot
*pullman toast,
creme fraiche gribiche,
radish, lobster butter*

SECOND COURSE

Choice of one:

Grilled Quail
*figs, smoked onion jam,
chestnuts*

Fried Green Tomato & Stracciatella (V)
*black truffle stracciatella, peeled cherry
tomatoes, gremolata, saba*

Broiled Scallops
"coquilles saint-jacques" sauce,
gruyere, breadcrumbs

THIRD COURSE

Choice of one:

Filet Mignon Lobster Newberg
*lobster newberg foie gras sauce,
confit of potatoes, cider glazed
carrots, chili*

Duck Confit
*confit duck leg, cherry chutney,
pearl onions, honey roasted
parsnip, chestnut creme*

Sourdough Crusted Sea Bass & Mussels
*charred leeks, green onion soubise, mussel
fritter, saffron sauce*

Field Bean Risotto (VG)
*roasted mushrooms conserva,
moth beans, sunflower seeds,
cashew cream*

**A la carte raw bar offerings: oysters, shrimp
cocktail, lobsters, seafood platters**

DESSERT

Choice of one:

Brooklyn Blackout Cake
*dark chocolate ganache,
coffee amaro sauce*

Praline Creme Brulee
hazelnut crunch

Sweet Potato Sundae
*sweet potato ice cream, bourbon
caramel, candied pecans,
toasted marshmallow*

Baked Alaska +28
*fresh mint, dark chocolate, amarena cherry ice cream layers,
chocolate cookie crunch, toasted meringue*

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.