

# NEW YEAR'S EVE MENU 2020

\$100 per person (tax & gratuity not included)

Reservations available from 5 to 9pm

## New Bedford Scallop Tartare

toasted poppy, lemon, brown butter, American sturgeon caviar

## Jerusalem Artichoke Soup

our duck prosciutto, chive, creme fraiche, winter black truffle

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## Hudson Valley Foie Gras Terrine

\*\*\*\*\*\$29 supplemental\*\*\*\*\*

strawberry preserve, pickled green strawberry,  
cocoa nib, brioche

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## Florida Lobster Anglotti

santa barbara sea urchin, warm tomato butter,  
calabrian chile, scallion

## Veal Cheek Saltimbocca

creamy polenta, speck ham, sage, happy rich broccoli

## Milk Chocolate Mousse Bombe

passionfruit, caramel, chocolate cake, praline

\$50 Optional Wine Pairing