

## NEW YEAR'S EVE CELEBRATION

SATURDAY, DECEMBER THIRTY-FIRST | 5:00 PM - 9:00 PM

## CANAPÉS CHEF'S SELECTION

FIRST COURSE -choice of-

BUTTERNUT SQUASH RAVIOLI Brown Butter, Pistachio, Sage

NEW ENGLAND CRAB CAKE Jonah & Red Lump Crab, White Remoulade, Lemon

HUDSON VALLEY FOIE GRAS TORCHON Local Jam, Corn Cakes, Sea Salt

SECOND COURSE

CREAMED CAULIFLOWER Shrimp Fritter or SEAFOOD GUMBO Shrimp, Crab, Popcorn Rice, Green Onion Oil

> THIRD COURSE -choice of-

CRAB CRUSTED HALIBUT French Bean Frisée Salad, Lemon Butter

BUTTER POACHED 1 1/2 LB LOBSTER Lavender Dumplings, Citrus Butter Sauce

ROASTED PRIME RIB OF BEEF Salsa Verde, Horseradish Cream, Potato Purée

Supplements: Caviar, White Truffle, Seared Foie Gras

Vegan Options Available

DESSERT

OPERA TORTE Hazelnut Cookie, Vanilla Bean Ice Cream or WARM CHOCOLATE TORTE Dark Chocolate Ganache

## \$150 | Adult

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.