



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