

# Happy New Year!

## Champagne Toast Upon Arrival



### First Course:

#### \*“White Tie & Tails”

*Tartar of Diver Scallops, Horseradish Devon Cream, Lobster Tail, Prime Osetra Caviar, Lobster and Pink Champagne “Bubble” Dressing*

### Second Course:

#### **Consommé de Gibier, Foie Gras Royale**

*Game Consommé, Foie Gras Custard, Vegetable Bruniose*  
or

#### \*Oysters Rockefeller

*Island Creek Oysters, Fresh Spinach, Béchamel, Parmesan*  
or

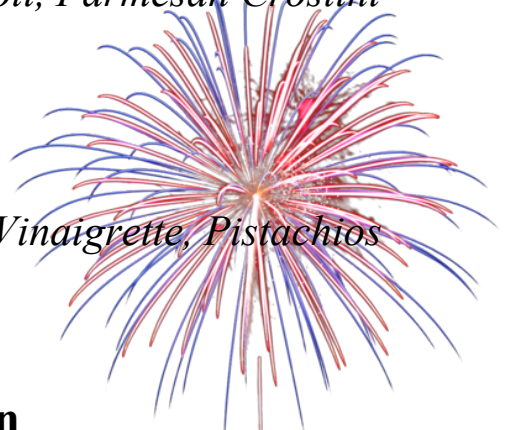
#### \*Carpaccio of Beef

*Baby Arugula, Crispy Capers, Peppercorn Aioli, Parmesan Crostini*

### Third Course:

#### **Endive Salad**

*Roasted Grapes, Crème Cheese, Champagne Vinaigrette, Pistachios*



### Fourth Course:

#### \*Grilled Filet Mignon

*Truffle Whipped Potatoes, Asparagus Tips, Foie Gras Butter, Bordelaise*

#### **Pan Seared, Day Boat Cod Loin**

*Winter Risotto of Cauliflower, Roasted Root Vegetables, Lobster Buerre Blanc*

#### \*Lemon, Pine Nut and Herb Crusted Rack Of Lamb

*Root Vegetable Rosti, Broccolini, Marsala Mustard Sauce*

#### **“Free Form” Lasagna of Harvest Vegetables**

*Roasted Parsnips, Heirloom Carrots, Butternut Squash, Brussels Sprouts, Okinawan Sweet Potato Puree, Whipped Ricotta, Smoked Tomato Coulis*



### Fifth Course:

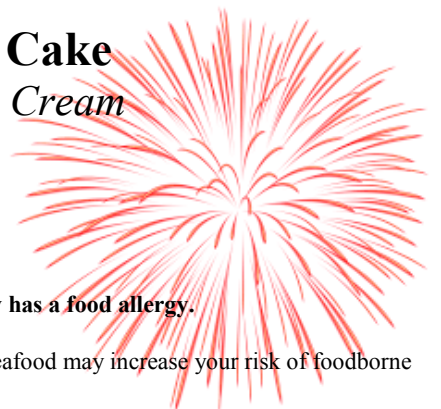
#### **Grand Marnier Chocolate Cream Cake**

*Pomegranate Mousse & White Chocolate Cream*

## Champagne Toast at Midnight

**\$225 per person**

Before placing your order, please inform your server if anyone in your party has a food allergy.



\* Denotes food items are cooked to order or are served raw . Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness especially if you have certain medical conditions.