

NEW YEAR'S EVE MENU

**\$65 MENU \$95 FOR THE FINAL SEATING (AFTER 8:30),
INCLUDING LIVE SHOW**

FIRST

vichyssoise

chilled potato and leek soup, frisée, truffle oil

shrimp cocktail

5 shrimp, cocktail sauce

oysters rockefeller

garlic herbed butter, spinach, bread crumbs

kale salad

pomegranates, cashews, orange segments, citrus vinaigrette

foie gras terrine

black current jam, leek, frisée, toasted brioche

MAIN COURSE

1/2 roasted lancaster chicken

succotash, sage jus

oven roasted cauliflower steak

vegetable stew, couscous

surf and turf

8 oz ny strip, beef jus, butter poached lobster tail, roasted potatoes, green beans

grilled salmon

quinoa, roasted squash, baby kale salad, crispy salmon skin, yuzu vinaigrette

yankee pot roast

beef rib, bacon wrapped green beans, fingerling potatoes

DESSERT

brownies

three small brownies

smares bread pudding

creme anglaise

jewish apple cake

cinnamon ice cream, caramel sauce

bourbon marinated pear medley

macerated black currants, whipped cream

creme brulee

vanilla custard, crusty caramelized sugar