



NEW YEAR'S EVE

12/31/17

pre fixe menu

MENU ONE

- amuse bouche -

Composed Charcuterie Plate

selection of our charcuterie with accoutrements

Pomegranate Salad

pomegranate molasses, arugula, frisée,
blood orange, frosted almonds

Escargot Parisian Gnocchi

chive, radish, champagne beurre

Langoustine Bisque

fennel, chili oil, herb cream

- intermezzo -

Valhalla Ranch N.Y. Strip

juniper, carrot, parsnip, chanterelle, oats, pepitas

Dessert

coconut mousse, spiced cranberry apple sauce, pistachio brittle

- friandise -

MENU TWO

- amuse bouche -

Composed Charcuterie Plate

selection of our charcuterie with accoutrements

Warm Carrot Salad

blood orange, pickled shallot,
hazelnut, leibnauch cheese.

Sage Parisian Gnocchi

Plum, walnut, parmesan, chive, carrot, truffle oil

Vietnamese Trout en Papiotte

ginger, leek, lotus, carrot, radish, Vietnamese caramel

- intermezzo -

Gains Creek Farm Pheasant Leg

foie gras, chanterelles, carrots, parsnip, orange

Dessert

dark chocolate mousse, orange crémeux, flourless chocolate cake

- friandise -

Glass of champagne and glass of wine or cocktail is included.

Cheers to 2018! À Votre Santé