

N E W Y E A R ' S E V E
D E C E M B E R 3 1 , 2 0 2 0

Prix Fixe New Years Menu

FIRST COURSE (CHOICE OF):

Baked Onion Soup *Emmenthal Cheese & Rich Beef Broth*
Beef Carpaccio *Truffle Vinaigrette, Sottocenere Cheese & Perigord Black Truffle Savage*
Blonde Oysters "Royale" *Tuna Tartare & Molossol Caviar*
Hudson Valley Foie Gras Torchon *Hazelnuts & Concord Grape Marmellade*
Fried Local Squash Blossoms *Maine Lobster, Scallops & Sauce Americaine*
Roasted Fig & Endive Salad *Green Hill Goat Cheese, Pomegranate & Hazelnuts*

PASTA COURSE (CHOICE OF): SUPPLEMENT +\$25.⁰⁰

Acquerello Risotto *Alba White Truffle, Parmigiano & Whipped Butter*
Roasted Duck Confit Ravioli *Foie Gras Emulsion, Port Reduction & Black Truffle*

SECOND COURSE (CHOICE OF):

The Brasserie "Lux" Burger *Foie Gras, Black Truffle, Bacon & Emmenthal Cheese*
Wood Grilled Dutch Veal Chop *Roasted Potato, Asparagus & Lemon Oil*
Roasted Sea Scallops *Roasted Spaghetti Squash, Brown Butter, Hazelnuts & Sage*
Hay Smoked Duck Breast & Leg Confit *Parsnips, Brussels Sprouts & Duck Jus*
Spanish Branzino *Roasted Caulini, Potato Millefeuille, Almonds & Beurre Blanc*
USDA Prime NY Strip Steak *Brasserie Frites, Bone Marrow Butter*
Roasted Chicken Breast *Farrotto, Asparagus, Prosciutto & Truffle Chicken Jus*

THIRD COURSE (CHOICE OF):

Caramelized White Chocolate Pot du Creme *Strawberries & Sea Salt*
Profiteroles *Mint-Chocolate Gelato, Warm Chocolate Sauce & Pistache*
Mascarpone-Chocolate Crepes *Cherries Jubilee & Vanilla Gelato*

\$125 PER PERSON

EXCLUSIVE OF TAX & GRATUITY

WINE PAIRING (glass of:)

Fleur d'Or Sauternes
Cabral Port

\$ 1 2 5 . 0 0 p e r p e r s o n p l u s
t a x & g r a t u i t y