

NEW YEAR'S EVE MENU

\$285 PER PERSON

8pm - 10pm

pressed foie gras terrine

cranberries & chestnuts

yellowtail hamachi

smoked cucumbers, grapes, green chartreuse

veal sweetbread

saffron risotto, lemon, espelette pepper

halibut

new england clam chowder

aged long island duck breast

tart of confit leg & grapes

dark chocolate mousse

gold leaf & champagne

petit fours

selection of tea & coffee

We will be serving this menu only in the Kitchen & Dining Room on New Year's Eve.

All reservations are required to pre-pay the total food cost. Tables will be booked for a period of 2 hours.

We operate a 5 days cancellation policy, in case of no show or late cancellation the deposit will not be refundable.