

## NEW YEAR'S EVE MENU

**\$225 PER PERSON**

**5pm - 7:30pm**

pressed foie gras terrine  
*cranberries & chestnuts*

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veal sweetbread  
*saffron risotto, lemon, espelette pepper*

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halibut  
*new england clam chowder*

*or*

aged long island duck breast  
*tart of confit leg & grapes*

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dark chocolate mousse  
*gold leaf & champagne*

petit fours  
*selection of tea & coffee*

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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.