



New Year's Eve Menu

Hors d'Oeuvres

alternate service of Gougères Cheese Puffs/Stuffed Mushrooms

Appetizers

- Lobster Bisque with lobster salad crouton 14*
- Wild-Caught Jumbo Shrimp Cocktail 18*
- Organic Mesclun Greens, Cranberry Vinaigrette, Pear and Gorgonzola Dolce 12*
- Escargots a la Bourguignonne (classic parsley and garlic butter with pastis) 16*
- Parmesan Risotto Croquettes, Provençale Sauce 14*
- Le Pâté de Campagne, traditional condiments, baguette toasts 14*
- The Chef's Terrine of Hudson Valley Foie Gras, toasted Brioche, Onion Confit 22*

Main Courses

- Twisted Pasta with Yellowfoot Chanterelle Mushrooms 27*
- Moules/Frites (Mussels simmered in white wine, butter, parsley & thyme) 26*
- Poached Faroe Island Salmon with Fresh Dill Sauce 32*
- Maine Lobster in Champagne Sauce served with gluten-free angel hair pasta 38*
- Mallard Duck Confit with Bacon and Apple Red Cabbage; Cider Glaze 28*
- Ossobuco of Heritage Pork braised in Burgundy wine; Herb Polenta 29*
- Prime Rib of Grass-Fed Beef, Madeira Jus, Mashed Potatoes, Haricots Verts 39*

Desserts-

- Classic Crème Brulée 9*
- Dark Chocolate Mousse with Hazelnut Pirouline and whipped cream 10*
- Tiramisu with Mascarpone, Sabayon, Espresso and Chestnut Cream 10*

Complimentary Champagne at Midnight so stick around ☺