

New Year's Eve 2018

\$109 Per Person
(Choice Of One Item Per Course)

Amuse

Tsar Nicoulai Caviar

Crème Fraiche Panna Cotta, Chives, Cured Egg Yolk, Brioche

First Course

Seafood Chowder

Bay Scallops, Rock Shrimp, PEI Mussels, Clams, Sourdough

Grilled Little Gem Lettuce Salad

Sweet Lettuce Coulis, Braised Pork Belly, Pickled Red Onion, Levain

Farout Farms Winter Vegetables

Baby Beets, Carrots, Turnips, Burrata, Bagna Couda Vinaigrette, Watercress

Second Course

Jidori Chicken Dumplings

Seared Porcinis, Crispy Chicken Skin, Chicken Consommé

Risotto Milanese

Seared New Zealand Langoustine, Saffron, Chorizo Seco

Bellewether Farms Ricotta Raviolo

Foraged Mushrooms, Poached Egg, Truffled Pecorino, Brown Butter

Third Course

Hudson Valley Mollard

Duck Confit Cannelloni, Braised Daikon, Duck Jus

Spanish Turbot Roti

King Crab Leg Gratin, Sauce Daube, Roasted Salsify

Prime Rib of Angus Beef

*Herb Salt-Crusted Beef Slow Roasted to Medium Rare, Au Jus,
Crispy Sunchokes, Creamed Bloomsdale Spinach*

Dessert Course

Tasting of "The Park" Favorites:

Champagne Gelee

Yuzu Sorbet & Huckleberries

Spiced Rum Eclair

Fire Pit S'more Bite

Mignardises To-Go

House-Made Madeleines