

**New Years' Eve Menu- Four course, \$110 per guest prix fixe
(SAMPLE MENU, subject to change)**

First Course

Fluke Tartare
Hijiki, Wasabi Tobiko, Radish

Wagu Beef with Caviar
Black Pepper Crème Fraiche, Quail Egg, Crisp Capers, Pommes Gaufrettes

Togarashi Cured Scottish Salmon
Charred Pomelo, Miso, Hearts of Palm, Rice Cracker

Timbale de Homard
Tarragon, Paprika Oil, Local Cress

Second Course

Jumbo Lump Crab Chowder
Smoked Onion, Local Potato

Winter Truffle Risotto
Roasted Root Vegetables, East End Honey

Seared Hudson Valley Foie Gras
1770 House Brioche, Cranberry-Orange Relish

Seared Montauk Sea Scallops
Melted Leeks, Marcona Almonds, Brown Butter, Red Sorrel Leaf

Third Course

Rohan Duck Breast with Raphael 'Portico' Jus
Spiced Yams, Napa Cabbage

Braised Veal Cheek with Handmade Cavatelli
Porcini and Parmesan Ragu

Roasted Rack of Lamb
Potato, Roasted Garlic, Epinards

Quick Seared Tuna Steak
Black Rice, Green Curry, Coconut Milk

Fourth Course- Dessert Selection