

New Years' Eve- (sample menu, subject to change)
Four courses, \$110 per guest, excludes beverage, tax and gratuity

First Course

Trio of Oysters on the Half Shell:
Hog's Neck Bay with Finger Lime & Trout Roe
Beau Soleil with Osetra Caviar, Champagne, Cucumber
West Coast with Ponzu, Tobiko

Tuna Toro Tartare
Soy, Ginger, Wasabi, Tahoon, Daikon

Iberico Ham
Warm Porcini, Robiola Panina, Arugula, Pomegranate

Second Course

BBQ California Quail
Brussels Sprouts, Bacon, Red Wine Caramel

Spaghetti ala Chitarra
Osetra Caviar, Crème Fraiche, Chives

Roasted Local Clams
Fennel Sausage, Soffrito, Brioche

Hudson Valley Foie Gras
Figs, Buttermilk Pancake, Wölffer Riesling Sauce

Third Course

American Lamb Chops
Ras al Hanout, Yogurt, Dried Fruits, Fregola, Cauliflower

Peconic Bay Scallops Oreganata
Garlic and Lemon

Maine Lobster
Black Truffle, Vegetable Bouquet, Duck Egg Mousseline

Filet Mignon
Crisp Maitake, Roasted Turnip, Bordelaise Emulsion

Fourth Course- Dessert Selection