



NEW YEAR'S EVE 2023/2024

(\$150 PER PERSON ALCOHOLIC BEVERAGES,
TAX AND GRATUITY NOT INCLUDED)

HORS D'ŒUVRES

FRENCH ONION SOUP
LANGOUSTINE BISQUE
MODERN CAESAR SALAD
CAMELIZED BOSCH PEAR SALAD
ESCARGOTS A LA BOURGUIGNONNE
HUDSON VALLEY DUCK LIVER PATE
COLOSSAL CRAB MARTINI LOUIE SAUCE
HUDSON VALLEY DUCK FOIE GRAS (ADD \$10)
HOUSE CURED & SMOKED ORGANIC LOCH DUART SALMON
COLOSSAL STONE CRAB -MUSTARD SAUCE (ADD. \$20 EACH)

CONNAISSEUR DE CAVIAR

WILD AMERICAN – 1 OZ. (ADD. \$ 75)
ROYAL SIBERIAN OSSETRA – 1 OZ. (ADD. \$110)
CROWN RUSSIAN OSSETRA – 1 OZ. (ADD. \$150)

ENTRÉES

FETTUCCHINE AU COGNAC & MAINE LOBSTER
LOCAL YELLOWTAIL SNAPPER BEURRE BLANC
JUMBO SEA SCALLOPS OVER BLACK TRUFFLE RISOTTO
HOLLAND DOVER SOLE MEUNIÈRE (ADD \$10)
TWICE COOKED "JURGIELEWICZ FARMS" DUCKLING
ALL-NATURAL CHICKEN BREAST FRANCAISE
VEAL TENDERLOIN FOREST MUSHROOMS SAUCE
PRIME 8 OZ FILET MIGNON AU' POIVRE
ROASTED RACK OF LAMB THYME-SCENTED AU' JUS

ASLETTE DE DESSERTS

ASSORTMENT OF OUR SIGNATURE HOMEMADE DESSERTS

LES SOUFFLÉS

BANANAS FOSTER, CHOCOLATE, GRAND-MARNIER (ADD. \$25)

AMERICAN FRENCH PRESSED COFFEE,
DECAF, HOT HERBAL TEA, ESPRESSO, CAPPUCCINO