



## **NEW YEAR'S EVE 2024**

**FEATURING JOHN RICCI SINGER & ENTERTAINER STARTING 9PM  
(\$160 PER PERSON ALCOHOLIC BEVERAGES,  
TAX AND GRATUITY NOT INCLUDED)**

### ***HORS D'ŒUVRES***

**FRENCH ONION SOUP**  
**LANGOUSTINE BISQUE**  
**MODERN CAESAR SALAD**  
**CARAMELIZED 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**

**SASANIAN PREMIUM STURGEON – 1 OZ. +\$75**  
**SASANIAN SUPREME OSSETRA – 1 OZ. +\$110**  
**SASANIAN ROYAL OSSETRA – 1 OZ. +\$150**  
**KALUGA (HYBRID OF BELUGA --- 1OZ. \$225**

### **ENTRÉES**

**FETTUCCHINE AU COGNAC & MAINE LOBSTER**  
**LOCAL YELLOWTAIL SNAPPER BEURRE BLANC**  
**PAN SEARED JUMBO SEA SCALLOPS-NOIX DE SAINT JACQUES BEURRE BLANC**  
**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**

### **ASSIETTE DE DESSERTS**

**ASSORTMENT OF OUR SIGNATURE HOMEMADE DESSERTS**

### **LES SOUFLÉS**

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

**AMERICAN FRENCH PRESSED COFFEE,  
DECAF, HOT HERBAL TEA, ESPRESSO, CAPPUCINO**