



**NEW YEARS' EVE SECOND SEATING**  
**FIVE-COURSE DINNER MENU**  
WEDNESDAY, DECEMBER 31, 2009

**AMUSE-GUEULE**

**FIRST COURSE**

**Tsar Nicoulai California Estate Caviar**

Traditional Accompaniments - *Supplement Charge 1 oz. 50 2 oz. 100*

**Red Snapper Ceviche**

Yuzu, Radish, Jalapeño, Mango "Caviar", Coconut Foam

**Hudson Valley Foie Gras**

White Chocolate, Ginger, Almonds, Szechwan Gastrique

**Slow Poached Egg**

Black Truffle, Duck Confit Hash, Passion Fruit Bearnaise

**SECOND COURSE**

**Scallops**

Textures of Cauliflower, Golden Raisin Gelée, Capers, Sauterne Reduction

**Kobe Beef Carpaccio**

Chives, Grains of Paradise, White Truffle Oil, Yuzu, Crispy Brioche

**Crab Salad Tian**

L'Espelete Potato, Avocado, Quail Egg, Pepper Relish

**ENTRÉES**

**Maine Lobster "Americaine"**

Asparagus, Sea Beans, Orzo, Kaffir Lime Foam

**Halibut**

Aubergine, Tomato Escabèche, Artichoke Ravioli, Picholine Olives, Sauce Barigoule

**Milk Fed Veal Duet**

Mushroom Ragoût, Spaghetti Squash, Wild Asparagus, Sherry Veal Jus

**Filet Of Beef Rossini**

Hudson Valley Foie Gras, Winter Vegetables, Black Truffle Coulis, Brioche Pain Perdu, Madeira Jus

**DESSERT**

**"Champagne and Caviar"**

Champagne Gelée, Mixed Berry Caviar "In Suspension", Strawberry Sorbet

\$250.00 Per Person for Adults

\$130.00 Per Person for Children (age 12 and Under)

Plus 20% Service Charge and 6.5% State Sales Tax