

New Year's Eve

Aperitif

A complimentary glass of Champagne upon arrival.

Appetizers

Watch Hill Oysters

*Trio of rich and meaty oysters in the raw with
Yuzu-Wasabi sauce, flying fish roe and scallion thread*

Brie Soufflé

*Morsels of bacon and cèpes inside with a side of warm
Brie custard sauce to pour into the risen cloud*

Peking Duck Raviolo

*Poached and presented in veal stock and Chinese rice sherry with fried
Szechwan peppercorns*

Chocolate-Seared Foie Gras & Scallop

*From Connecticut waters and the Hudson Valley with raisin and
Sauternes wine chutney*

Soup & Salads

Butternut Squash & Pecan Bisque

*Made with a touch of maple syrup and
Garnished with crisp potato hay*

Cardini's Delight

*Crisp Romaine lettuce with white anchovies,
Parmesan lace and crisp sourdough wafer*

Cream of Leek & Spinach

Velvety and smooth with shavings of Nutmeg

Pancetta Basket with Arugula Micros

*With morsels of Stilton blue with winter black truffles and
truffle vinaigrette*

Intermezzo

Pineapple Sorbet

Made with a touch of organic, raw apple cider vinegar for a palate-cleansing sensation

Entrees

Rack of Lamb

*Sumac-crusted and fire-roasted with caramelized onion, stock and
port reduction, kasha pilaf and balsamic & cinnamon roasted beets*

Wild Salmon

*Crusted with mild Elephant garlic and shallot, slow-cooked under
fire with mushroom gnocchi, Marsala jus and finely diced aromatic
vegetables: carrot, celery and onion*

Honey-Miso Cured Moulard Duck Breast

*Deep flavor notes, mildly sweet and nutty with crisp skin,
accompanied with edamame & duck broth ragout*

Kobe Tenderloin

*Pan-seared, tender and juicy with green peppercorn and brandy veal
reduction, marbled with a roasted garlic crème, accompanied buttered
asparagus and potato tart*

Desserts

Molten Core Chocolate Cake with Vanilla Bean Ice Cream

Decadently rich chocolate with a molten center

Vanilla-Rum Crème Brûlée

Vanilla bean spores and premium Haitian rum in creamy suspension

Prix Fixe

\$75

Plus Taxes and Gratuities