



NEW YEAR'S EVE 2017



COUNTDOWN TO MIDNIGHT PARTY AT 9PM:

Ring in the new year in either the festive Bar Room, grand Gallery, or the more intimate Upstairs at '21'.

\$285 per person

includes a sumptuous four-course feast prepared by Executive Chef Sylvain Delpique,
live music, dancing, midnight Champagne toast, and party favors.

Beverages, tax and gratuity are additional.

For reservations, please call 212 582 7200.

Attire / Dress Code: Jackets are required for gentlemen. No jeans or sneakers, please.

MENU

(subject to change)

AMUSE BOUCHE



ROHAN DUCK RILLETTE Orange-Grand Marnier Marmalade, Toast Point

APPETIZERS



PRESSED OCTOPUS Garbanzo, Fermented Garlic, Kalamata Olive and Za'atar Vinaigrette

FOIE GRAS TERRINE Bourbon, Vanilla Bean, Fig Marmalade, Saffron-Anise Brioche

TUNA TARTARE Crème Fraîche, Caviar, Sauce Gribiche

HOUSEMADE SMOKED SALMON Deviled Egg, Caviar, Dill

WINTER CHOPPED SALAD Field Greens, Squash, Kalamata Olives, Chickpeas, Feta, Lemon-Basil Vinaigrette

RAVIOLO Ricotta di Bufala, Egg Yolk, Sage, Honey Roasted Butternut Squash, Brown Butter

CRAB CAKE Apple, Celery, Fennel Macédoine

MID COURSE



JUMBO LUMP CRABMEAT COCKTAIL Traditional Mustard Sauce

MAIN COURSES



"SPEAKEASY" STEAK TARTARE Petite Greens, Truffle Vinaigrette, Toast Points

LAMB BOLOGNESE Homemade Cavatelli, Merguez, Braised Shoulder, Roasted Tomatoes, Manchego

ALASKAN HALIBUT Saffron Potatoes, Zucchini, Chanterelles, Shellfish Emulsion

RABBIT SADDLE North Country Bacon, Shaved Brussels Sprouts, Cheddar Grits, Mustard Jus

ROHAN DUCK Heirloom Rice, Savoy Cabbage, Maple-Mace Jus

NEW YORK STRIPLOIN Steak Fries, Green Peppercorn Sauce

DESSERTS



POIRES AU VIN Spiced Red Wine Reduction, Cinnamon Chantilly

CHOCOLATE LAYER CAKE Coffee Cream, Chocolate Ganache

HAZELNUT RELIGIEUSE Salted Caramel Sauce