

Syzygy New Years Eve
\$295.00 per person Exclúsive of Tax & gratúity
Searing starts at 8.30pm

Amuse Bouche

Lobster Bisque

First Course

Chilled Blue Crab and Gulf Shrimp Salad

Avocado Mousse, Asparagus, Truffle Vinaigrette, Shaved Fennel
Kinnebec Potato Crisps

Second Course

Seared Hudson Valley Foie Gras

Voignier Infused Dried Fruits, Caramelized Seckel Pear
Mandarin Orange Gastrique, Brioche Croutons, Cocoa Nibs

Third Course

Roasted Diver Scallops and Kurobuta Pork Roulade

Chanterelle Mushroom Ragout, Salsify Piperade
Tarbaís Bean Puree, Shaved Haricot Vert

Fourth Course

Roasted Tenderloin of Beef

Cabernet Jus, Truffled Potato Dauphinois, Petit Vegetable Vol au Vent
Crispy Black Trumpet Mushrooms

Dessert

Tasting of Valrhona Chocolates with Hazelnuts