

Astor Court

NEW YORK

CHRISTMAS EVE & DAY

FIRST COURSE

MAINE LOBSTER BISQUE
FOREST MUSHROOM AND FENNEL DUXELLE
OR
DUCK PATE DE CAMPAGNE
CHERRY, PISTACHIO, GRILLED BAGUETTE, HOUSE PICKLES
OR
DIVER SCALLOP AND BRAISED BEEF SHORT RIB
PEARL ONION A LA GREQUE, BABY MACHE,
CAULIFLOWER PUREE, NATURAL JUS

MAIN COURSE

WINTER SQUASH RAVIOLI
SHAVED BRUSSELS SPROUTS, CHESTNUT FONDUE, PEPITA SEEDS
OR
HUDSON VALLEY PHEASANT
CREAMED POLENTA CAKE, CHARRED BABY LEEKS, ALBUFERA SAUCE
OR
CHARGRILLED FILET MIGNON
HARICOT VERTS, CONFIT TOMATO, CRISPY MARBLE POTATOES,
HORSERADISH CREMA, RED WINE BEEF JUS
OR
PAN ROASTED WILD STRIPED BASS
MACAIRE POTATOES, PETITE HERB SALAD, SAUCE VIERGE

DESSERTS

GATEAU ST HONORE
VANILLA CRÈME PATISSERIE PATE CHOUX, SALTED CARAMEL CRÈME CHANTILLY
OR
DARK CHOCOLATE MOUSSE CAKE
70% BITTER CHOCOLATE MOUSSE, FLOURLESS SPONGE CAKE, MINT CHIP GELATO
OR
TRADITIONAL CHRISTMAS PUDDING
VARIATION OF FRUITS AND SPICES, WHISKEY CREAM, EGG NOG GELATO

THREE COURSES \$155 PER PERSON
PRICE IS EXCLUSIVE OF TAX & GRATUITY
18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE