

Astor Court

NEW YORK

NEW YEAR'S EVE GALA DINNER 2016

AMUSE BOUCHE

ISLAND CREEK OYSTERS AND PEARLS

FIRST COURSE

MAINE LOBSTER SALAD

*PETITE WINTER GREENS, PICKLED PAPAYA, COCONUT,
ORGANIC WHITE HONEY VINAIGRETTE*

SECOND COURSE

NORTHWIND FARMS SQUAB

OVEN ROASTED BREAST, CONFIT LEG, SILKEN BASIL POTATO, NATURAL JUS

MAIN COURSE

LINE CAUGHT STRIPED BASS

*CURRIED BELUGA LENTILS, CHANTENAY CARROTS, PARSLEY COULIS
OR*

HUDSON VALLEY SADDLE OF LAMB

*EN CREPETTE, PORCINI MUSHROOMS, TEXTURES OF CELERY ROOT, THYME REDUCTION
OR*

WILD MUSHROOM CHAMPAGNE RISOTTO

SHAVED BLACK TRUFFLES, AGED PARMESAN

DUO OF DESSERTS

MOSAIC OF CHOCOLATE

BITTER MILK AND WHITE CHOCOLATE, FLOURLESS CAKE

AND

EXOTIC FRUIT TART

BURNT AND CRISP MERINGUE, PASSIONFRUIT CREAM

*FOUR COURSES \$450 PER PERSON
18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE
PRICE IS EXCLUSIVE OF TAX & GRATUITY*



ST REGIS
NEW YORK