



Happy New Year 2018

APPETIZER SELECTIONS

Soup

Lobster Bisque - \$14

Oysters

Champagne mignonette - \$18/half dozen

Salads

Roasted beet salad with baby greens, goat cheese, caramelized onions,
Champagne-orange vinaigrette - \$16

Stagione ~ Mixed baby greens, roasted garlic-balsamic dressing - \$14

Hudson Valley Foie Gras

Pan seared over French brioche, apple cider reduction - \$24



SKIZZA & PASTA

Skizza

Skizza Louis XIV ~ Foie gras, duck confit, pears, shaved white truffles - \$35

Bianca ~ Fig jam, shaved pears, goat cheese, argugula, truffle oil - \$24

Pasta

Famous Lobster Ravioli with caviar and smoked salmon, Pernod cream sauce - \$28



ENTRÉES

Montepulciano braised short ribs over mashed potatoes, pomegranate-port reduction- \$34

Baked Chilean sea bass over ragout of vegetables - \$36

Pan seared Faroe Island salmon over braised red cabbage ragu, honey mustard glaze - \$32

Fillet Mignon Rossini with roasted Brussels sprouts - \$46

VEGETABLES

Fricassee of mushrooms and haricot verts - \$16