



R O O F T O P

NEW YEAR'S EVE 2019

1st COURSE

CHOOSE ONE

BURRATA & PARMA PROSCIUTTO

GRILLED CROSTINI, ARUGULA, ROASTED CARROT PESTO, ROASTED RED PEPPER, AGED BALSAMIC VINEGAR

RHODE ISLAND LOBSTER BISQUE

AMONTILLADO SHERRY, SWEET LOBSTER MEAT, SAMBUCA CREAM

2nd COURSE

CHOOSE ONE

PAN ROASTED ORGANIC CHICKEN

BABY CARROTS, HARRICOTS VERTS, PEARL ONIONS, PORCINI MUSHROOMS, EASTER EGG POTATOES, LEMON-THYME JUS LIE

FILET MIGNON *

BUTTERY BOCUSE POTATOES, ASPARAGUS, CLASSIC BERNAISE & BLACK TRUFFLE PERIGOURDINE SAUCE, CRISPY GAUFRETTE POTATO CHIP

LINGUINE & LOBSTER TAIL

SHELLFISH & TOMATO BRODETTO, ROASTED GRAPE TOMATO, FINE HERBS, PROSECCO & PERSILLADE

OVEN-POACHED HALIBUT

MEDITERRANEAN SAFFRON RICE WITH SLIVERED ALMONDS & RAISINS, MELTED LEEKS, ROASTED PIQUILLO PEPPER EMULSION

3rd COURSE

CHOOSE ONE

FLOURLESS CHOCOLATE & GRAND MARNIER TARTUFO CAKE

WHITE CHOCOLATE MOUSSE, HAZELNUT GELATO, OLIVE OIL CUSTARD SAUCE & FRESH RASPBERRIES

* THIS ITEM IS RAW OR PARTIALLY COOKED AND CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
CONSUMERS WHO ARE SPECIFICALLY VULNERABLE TO FOOD BORNE ILLNESS SHOULD ONLY EAT SEAFOOD
AND OTHER FOOD FROM ANIMALS THOROUGHLY COOKED.