

# New Year's 2024

## No. 0 Amuse

HOUSE CURED HV STEALHEAD  
crème fraiche, smoked trout roe, famous latkes

## No. 1 Appetizers

AHI TUNA POKE  
sticky rice, avocado, kimchijews yellow sriracha mayo, crunchy crunch

IAN'S CELERY ROOT & WILL'S OYSTER VELOUTÉ  
peconic bay scallops, leeks, caviar

DUCK CONFIT & DUCK PROSCIUTTO  
jen's black apple, spicy lentils, chewy beets

## No. 2 Middle

JONNY'S MUSHROOM & KOJI TAMAL  
beurre rouge, art's queso, black truffles, quail egg

## No. 3 Entrees

BUTTER POACHED LOBSTER  
house brewed corn miso, k-n-a's sweet potato chips,  
marilee's caramelized parsnips, yuzu kosho

CABBAGE WRAPPED STEAMED ATLANTIC HALIBUT  
ian's carrot/kerry's turmeric curry, sunchokes, marilee's broccoli

45 DAY AGED NEW YORK STRIP  
bacon lardon, potato pave, ray's truffled creamed spinach

## No. 4 Dessert

BANANAS  
chocolate-banana brioche bread pudding, banana fritter, banana sorbet,  
dulce de leche ice cream

*\$150*

*Available Starting at 9PM*

*Champagne Toast, Warmth & Merriment Included*