

New Year's 2025

No. 0 Amuse

BEET CURED STRIPER/SMOKED TROUT ROE/DILL/FAMOUS LATKE

No. 1 Appetizers

AHI TUNA POKE

peanuts, warm sticky *k-n-a's* wheatberries, avocado,
kimchijews yellow sriracha mayo(*greg's* chiles)

IAN'S CAULIFLOWER CHOWDER

peconic bay scallops, *jen's* apples, spicy kohlrabi

HOUSE CURED BRESAOLA

art's raw milk ricotta, *kerry's* honey, figs, delicata squash

No. 2 Middle(for the table)

GREEN THUMB ORGANIC SUNCHOKE & SPINACH DIP

shaved truffles, *mecox bay* sigit

No. 3 Entrees

HUDSON VALLEY STEELHEAD W/ 24 MONTH MISO

aw murasaki sweets & smoked purple daikon, wilted mustards

LOBSTER CASSOULET(OF SORTS)OR PASTA FAGIOLE?

house smoked duck sausage, *marilee's* yellow eye peas,
layton's tomatoes, *dylan's* malfadi

DRY AGED NEW YORK STRIP

marilee's potato gratin, *agathe's* king trumpet mushrooms,
truffled seaweed butter

No. 4 Desserts

CHOCOLATE BANANA CROISSANT BREAD PUDDING

john's drive-in banana heath bar crunch ice cream

CHAMPAGNE CHEESE CAKE

lemon curd, candied zest, meyer lemon crema

\$135

available after 9pm.

*includes champagne toast, dinner, dancing & maximum
merriment*