

New Year's 2026

No. 0 Amuse

BEET CURED **MTK** STRIPED BASS GRAVLAX
crème fraiche, smoked trout roe, pumpernickel crisp

No. 1 Appetizers

YELLOWFIN TUNA POKE
sticky rice, avocado, **kimchi jews** yellow sriracha mayo

LOBSTER LETTUCE WRAPS
marilee's cauliflower remoulade, pickled celery root

JAMEY'S VENISON SAUSAGE
alex's kraut, cranberry mostarda, pretzels

No. 2 Middle

ART'S QUESO TAMAL
beurre rouge, **agathe's** lion's mane "ribeye", black truffles, quail egg

No. 3 Entrees

DAN'S SHORT RIB BOURGUIGNON
k-n-a's spinach, **kerry's** sunchokes, bacon

UPISLAND DUCK BREAST
caramelized parsnips & endive, pomegranates

PECONIC BAY SCALLOP NIMONO
simmered murasakis, smoked daikon, enokis, caviar

No. 4 Dessert

BANANAS
chocolate-banana babka bread pudding, banana brulee,
corn nuts, **john's drive-in** banana heathbar ice cream

champagne toast, merriment & conviviality included
\$150