

DECANTER

AT ST. REGIS

THURSDAY, DECEMBER 31, 2015

NEW YEAR'S EVE MENU
FIRST SEATING 5:30PM – 7 PM
\$105 PER PERSON

AMUSE BOUCHE

TRUFFLE SCENTED BUTTERNUT SQUASH VELOUTE

FIRST COURSE

HUDSON VALLEY FOIE GRAS TORCHON

Apple quince compote, reserved port reduction, toasted brioche

ALASKAN KING CRAB SALAD

Seasonal vegetable crudité, mixed herb salad, aurora sauce

MAIN COURSE

CREEKSTONE FARM BEEF TENDERLOIN ROSSINI

Mashed potato, roasted asparagus, Bordelaise sauce

STEAMED PACIFIC HALIBUT

*Truffle braised leeks, sautéed seasonal mushrooms,
caviar beurre blanc sauce*

DESSERT

CHOCOLATE CARMELIA BOMBE

*Carmelia cremeux, caramel sauce, mango sauce,
hazelnut rocher mandarin sorbet*

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

CHEF DE CUISINE GYO SANTA