

DECANTER
AT ST. REGIS

THURSDAY, DECEMBER 31ST, 2015

NEW YEAR'S EVE MENU

\$135 PER PERSON

AMUSE BOUCHE

TRUFFLE SCENTED BUTTERNUT SQUASH VELOUTE

FIRST COURSE

HUDSON VALLEY FOIE GRAS TORCHON

Apple quince compote, reserved port reduction, toasted brioche

SECOND COURSE

ALASKAN KING CRAB SALAD

Seasonal vegetable crudité, mixed herb salad, aurora sauce

THIRD COURSE

STEAMED PACIFIC HALIBUT

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

MAIN COURSE

CREEKSTONE FARM BEEF TENDERLOIN ROSSINI

Mashed potato, roasted asparagus, Bordelaise sauce

DESSERT

CHOCOLATE CAMELIA BOMBE

*Camelia 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