

Claudette

NEW YEAR'S EVE 2016
\$75 per person *Early Seating*



FIRST COURSE

choice of

BLACK TRUFFLE & FINGERLING POTATO SALAD
mâche, crispy sunchokes

HUDSON VALLEY FOIE GRAS
zatar crusted foie gras, tangerine emulsion, fig chutney

MAINE LOBSTER CAVATELLI
butter poached maine lobster, homemade pasta
green olive, tarragon relish



SECOND COURSE

choice of

ROASTED BLACK BASS
sunchoke mousseline, crispy leeks, red verjus reduction

BLACK ANGUS BEEF DUO
roasted prime aged rib eye, red wine braised short rib
potato truffle gratin, perigourdine

AUTUMN VEGETABLE TAGINE
couscous, golden raisins, chickpeas, toasted almonds



DESSERT

choice of

VALRHONA CHOCOLATE CAKE
charred cinnamon marshmallow, chestnut honey sorbet

DESSERT TRIO

Champagne Float & Tangerine Sorbet
Nutella Filled Beignet
Chestnut Macaroon & Raspberry Buttercream



all sides \$8
1/2 dozen oysters \$18
all jardin \$8

Claudette

NEW YEAR'S EVE 2016
\$150 per person Late Seating

CHAMPAGNE TOAST AT MIDNIGHT



FIRST COURSE

BLACK TRUFFLE & FINGERLING POTATO SALAD
mâche, crispy sunchokes

SECOND COURSE

choice of

SCALLOPS

grilled diver scallops, sweet potato falafel, harissa

HUDSON VALLEY FOIE GRAS

zatar crusted foie gras, tangerine emulsion, fig chutney

THIRD COURSE

MAINE LOBSTER CAVATELLI

butter poached maine lobster cavatelli, homemade pasta, green olive
tarragon relish

FOURTH COURSE

choice of

ROASTED BLACK BASS

sunchoke mousseline, crispy leeks, red verjus reduction

BLACK ANGUS BEEF DUO

roasted prime age rib eye, red wine braised short rib,
potato truffle gratin, sauce perigourdine

vegetable tajine for vegetarian option

PLATEAU DE DESSERT

Champagne Float and Tangerine Sorbet
Chocolat Truffle
Housemade Nougat Glace
Chestnut Macaroon and Raspberry Buttercream
Nutella Filled Beignet

