

new year's eve 3-course dinner

make a reservation

raw bar

a la carte

1/2 dozen east coast oysters	24
1/2 dozen west coast oysters	25
1/2 dozen littleneck clams	15
5 jumbo shrimp cocktail	20
maddy rose tower	125
<i>12 east coast oysters, 6 west coast oysters, 6 clams, 6 jumbo shrimp, tuna crudo, crab ceviche</i>	

appetizer

choice of

Beef Tartare

olive tapenade, dijonnaise, crispy brioche

Maddy's Caesar

little gems, pita, parmesan

Clams Casino

herb breadcrumb, guanciale, herb pesto

Burrata

fig balsamic glaze, roasted butternut squash, pumpkin seeds

Crab Cake

lemon aioli, arugula

Lobster Bisque

crème fraiche, caviar

entrée

choice of

Berkshire Pork Chop

brussels sprouts, cider reduction, pomegranate

Sea Bass

caviar, cauliflower purée, roasted heirloom cauliflower

Black Truffle & Wild Mushroom Risotto

Lobster Fra Diavolo

*lemon bucatini, calabrian chili
+\$12 enhancement*

Short Rib

potato purée, root vegetables, crispy shallot

28-Day Dry Aged NY Strip

*potato pave, creamed spinach, port reduction
+\$12 enhancement*

dessert

choice of

Taste of Chocolate

Sweet Potato Flan

cinnamon tuile, whipped crème fraiche

★ Executive Chef, Nick Paller ★

\$90++ for adults • \$30++ for children under 12