

NEW YEAR'S EVE

THE Blvd

4 COURSE • \$165⁺⁺PP • 5pm-7pm

choice of one item per course

AMUSE

hamachi ceviche | jalapeño crema | spicy radish
pickled ginger relish



PETROSSIAN OSSETRA CAVIAR

champagne gelée | blinis chips | crème fraiche | marigold

HUDSON VALLEY FOIE GRAS

quince | rhubarb chutney | frisée salad



JERUSALEM ARTICHOKE SOUP

fennel & dill salad | crispy black rice



ORGANIC PACIFIC HALIBUT

olive oil poached halibut | lemon thyme fennel essence
dry blood orange | sichuan pepper spice

VEAL AND CHEEKS

chestnut morel veal loin roulade & beef cheeks
roasted beets | beet powder | dehydrated pickle

LAMB CHOPS

minted sweet potato lemon hash | petite turnips | blueberry reduction

BLACK PEPPER TAGLIATELLE

porcini mushroom jus | mozzarella di bufala | shaved white alba truffle



CHOCOLATE "GOLD"

various textures of chocolate | 23k gold shortbread
hot chocolate sauce | burnt vanilla

LEMON VACHERIN

lemon scented meringue | passion fruit-lemon curd
whipped cream | candied lemon

please note a service charge of 18% will be added automatically