

2018

New Year's Eve

MEZDES | PRIMERO

PLEASE CHOOSE ONE

HORIATIKI

Tomatoes, cucumbers, bell peppers, onions, feta, olives, red wine vinegar & extra virgin olive oil

SMOKED BEET SALAD

Tricolor beets, guanciale, dill yogurt, rye crumble, toasted almond, red watercress, red wine vinaigrette

TUNA CRUDO

Compressed apple parisian, shaved cucumber, passion fruit, jalapeño syrup, cilantro oil, dehydrated red onion, nasturtium

MUSHROOM CRUSTED LAMB CARPACCIO

Crispy oyster mushroom, picked pearl onion, black truffle, metaxa aioli, red sorrel, kefalogravera

MEZDES | SEGUNDO

PLEASE CHOOSE ONE

CHARCOAL-GRILLED OCTOPUS

House made hummus, sweet onions, red peppers, red wine caper vinaigrette

MITHOPILAFO

Ouzo braised mussels, rice pilaf, white wine, dill, smoked trout roe

FASOLADA

Traditional navy bean soup, colavita red wine vinegar, oregano crouton, extra virgin olive oil

HUDSON VALLEY FOIE KATAIFI

Shredded phyllo dough, whipped polenta, fig jam, blood orange fluid gel, hazelnut crumble

ENTREES

PLEASE CHOOSE ONE

BRONZINO

\$105

Tomatoes, cucumbers, bell peppers, onions, feta, olives, red wine vinegar & extra virgin olive oil

POACHED SCOTTISH SALMON GEMISTA

\$110

Scottish salmon, swiss chard, jumbo lump crab

SPECIAL FISH

\$120

Charcoal grilled, ladolemono, capers, oregano, roasted cauliflower

BRAISED SHORT RIB LEMONATO

\$120

Cauliflower puree, celery root confit, crispy mushroom, carnival cauliflower, lemon-oregano jus, black truffle

THOMAS FARMS LAMB LOIN

\$125

Carrot puree, braised turnip, crispy salsify, roasted carrots, dehydrated olive, red wine jus

DECONSTRUCTED MOUSSAKA

\$135

Creekstone Farm prime New York strip, potato gratin, smoked eggplant confit, zucchini parisian, whipped béchamel, cinnamon jus

WHITE TRUFFLE RISOTTO

3OZ TRUFFLE **\$150**

Cauliflower three ways, kefalograviera,

6OZ TRUFFLE **\$210**

kerry gold butter, white truffle

DESSERT

PLEASE CHOOSE ONE

MOSAICO

Chocolate mousse with amaretto-soaked butter cookies, Greek coffee crunch, Greek yogurt fluid gel

EKMEK KATAIFI WITH PISTACHIO

Shredded phyllo confetti soaked in honey syrup, pastry cream, whipped cream, sliced apple, orange sauce

EXTRAS

LIVE LOBSTER

\$24/LB

JUMBO STONE CRAB CLAW

\$28/EA

CAVIAR SERVICE

\$75/OZ

WHITE TRUFFLE

\$25/G