



first course

— choice of one —

Bluefin Tartare
truffle parmesan crostini

House-Cured Gravlox
herb salad, pumperknickle crisps, caper vinaigrette

Lobster Campechana
avocado, spiced tortillas

second course

— choice of one —

Ricotta Cavatelli
pork belly tomato gravy, pecorino

Linguine & Clams
cherry stones, little necks, oregano, chile

Tuscan Tortelli Tartufo
leeks, parmeggiano

third course

— choice of one —

Soy-Dijon Bluefin Tuna
bok choy, crispy vegetable spring roll

Grilled Lamb Chops
garlic-fontina fonduta, natural rosemary jus

Scottish Salmon
potato-leek latke, spinach and caviar beurre blanc

Crispy Atlantic Cod*
toasted orzo ragout, escarole, tomato, olives, capers

Petit New York Strip & Grilled Lobster
garlic butter, rosti potato, creamed spinach

Spatchcock Cornish Game Hen
foie gras, fig and roots dressing

Rosemary Garlic Porchetta
parm fries, broccoli rabe

— served family-style during third-course —

Stewed Black Eyed Peas
italian sausage

desserts

— choice of one —

Ye Olde Brooklyn
root beer float

Cinnamon Apple Crumble
cherry almond streusel, marcarpone gelato

Citrus-Almond Olive Oil Cake
black mission fig gelato

Blueberry Cheesecake Pie
graham cracker crust

Chocolate Soufflé Cake
espresso gelato

New Year's Eve of 2026

four-course prix-fixe

— \$145 per person —

chef Joey Campanaro

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.