



ROCKEFELLER
ROOM

NEW YEAR'S EVE
GALA DINNER

AMUSE BOUCHE

GARDEN CAULIFLOWER BAVAROIS
BLOOD ORANGE GELEE
(GF)

CITRUS CURED KANPACHI

PICKLED KUMQUATS, MOUNTAIN ROSE APPLE
DILL OIL, MARCONA ALMONDS
(GF)(CN)
SAKE, SOTO, JAPAN

PUFFERFISH TAILS

GARDEN BEET RISOTTO, UNI
GRAPEFRUIT, HORSERADISH, CHIVES
CHARDONNAY, ORIN SWIFT, CALIFORNIA

RANDALL LINEBACK BEEF PÂTÉ

PICKLED MUSHROOMS, CORNICHONS
PETITE GREENS, PORCINI VINAIGRETTE
ONION VARIETIES, BENNE SEED LAVASH
RIOJA, BODEGAS PALACIO, SPAIN

SWEET CHILI MARINATED SHRIMP

CARROT AIOLI, SPICY PEANUTS
SCALLIONS, SESAME SEEDS, CARROT ASH
(CN)
CHABLIS, LES ALLES DE VIGNOLE, FRANCE

INTERMEZZO

WHITE GRAPEFRUIT SORBET

PAN ROASTED PHEASANT

APPLE AND CHESTNUT BREAD PUDDING
BACON JAM, FORAGED MUSHROOMS
CAMELIZED ONION GASTRIQUE
(CN)
PINOT NOIR, JOSEPH DROUHIN, FRANCE

ELYSIAN FIELDS LAMB

GRILLED ESCAROLE, GLAZED CARROTS
PINOT NOIR JUS
(GF)
CARMENERE, TERRANOBLE, CHILE

AMERICAN WAGYU RIBEYE

OXTAIL AND BONE MARROW MARMALADE
POMMES FONDANT, BROCCOLINI, SAUCE AU POIVRE
(GF)
RED BLEND, THE PRISONER, CALIFORNIA

MULLED WINE PEAR FRANGIPANE
TART TATIN

WILLIAMSBURG INN HONEY AND VANILLA ICE CREAM
SUGARED CRANBERRIES, SALTED BRANDY CARAMEL
NYE ESPRESSO MARTINI

MIGNARDISE

CHAMPAGNE TOAST

CHAMPAGNE, VEUVE CLICQUOT, FRANCE

SUNDAY, DECEMBER THIRTY FIRST,
TWO THOUSAND TWENTY-THREE

ALL MENUS ARE SUBJECT TO CHANGE
(GF) - GLUTEN FREE | (CN) - CONTAINS NUTS