



PILGRIMS THANKSGIVING TO GO

\$100
SERVES TWO

Celebrate Thanksgiving the traditional way,
with all trimmings and our turkey to go.

Ashley Farms Turkey
cranberry sauce, bread sauce, sage stuffing

mashed potatoes
roasted carrots
green beans

Pumpkin Pie

Available in our Café from Tuesday, November 26th to Thursday, November 28th.
Please place your pre-order in the Café.

THANKSGIVING MENU

\$125 PER PERSON

”Salmagundi”

salt baked beetroot, confit lemon, chicken, horseradish & buttermilk dressing

brooklyn burrata

aged balsamic, last year’s tomatoes & strawberries

yellowfin tuna

chowmushi, warm ginger & dashi broth

braised atlantic halibut

carrot & ginger purée, yuzu glaze, lobster grapefruit sauce

aged australian wagyu

horseradish, bone marron, potato mousseline

oven baked turkey

cranberry sauce, bread jus, sage stuffing, game chips

SIDES

to share

mac & cheese with truffle

green beans

mashed sweet potatoes

sweets & treats

*pumpkin cheesecake, sweet potato pie, apple crumble,
bourbon bon bon, snicker doodle, cherry & sage pates des fruit*

We will be serving this menu only in the Kitchen & Dining Room on Thursday, November 28th.

All reservations are required to pre-pay the total food cost. Tables will be booked for a period of 2 hours.

We operate a 5 days cancellation policy, in case of no show or late cancellation the deposit will not be refundable.

CHRISTMAS MENU

\$150 PER PERSON

truffle polenta

duck egg, pickled celery, apple

lobster linguine

young leeks, hazelnuts, sauce american

add caviar - \$50 supplement

warm baby beets

french onion soup flavors

venison loin

carrots, ginger, candied pumpkin, cider

add perrigord truffle - \$80 supplement

dover sole veronique

grapes, brown butter, taragon

short rib

mashed potato, truffle, red wine sauce

add hudson valley foie gras - \$50 supplement

sticky toffee pudding

eggnog ice cream

white chocolate snowman

coconut cake & cranberry gelée

cheese selection

piccalilli, oat cakes

We will be serving this menu only in the Kitchen & Dining Room on Christmas Eve & Christmas Day.

All reservations are required to pre-pay the total food cost. Tables will be booked for a period of 2 hours.

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NEW YEAR'S EVE MENU

\$225 PER PERSON

5pm - 7:30pm

pressed foie gras terrine
cranberries & chestnuts

veal sweetbread
saffron risotto, lemon, espelette pepper

halibut
new england clam chowder

or

aged long island duck breast
tart of confit leg & grapes

dark chocolate mousse
gold leaf & champagne

petit fours
selection of tea & coffee

We will be serving this menu only in the Kitchen & Dining Room on New Year's Eve.
All reservations are required to pre-pay the total food cost. Tables will be booked for a period of 2 hours.
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NEW YEAR'S EVE MENU

\$285 PER PERSON

8pm - 10pm

pressed foie gras terrine
cranberries & chestnuts

yellowtail hamachi
smoked cucumbers, grapes, green chartreuse

veal sweetbread
saffron risotto, lemon, espelette pepper

halibut
new england clam chowder

aged long island duck breast
tart of confit leg & grapes

dark chocolate mousse
gold leaf & champagne

petit fours
selection of tea & coffee

We will be serving this menu only in the Kitchen & Dining Room on New Year's Eve.

All reservations are required to pre-pay the total food cost. Tables will be booked for a period of 2 hours.

We operate a 5 days cancellation policy, in case of no show or late cancellation the deposit will not be refundable.