

JEAN-GEORGES AT

TOPPING ROSE HOUSE

NEW YEAR'S EVE

\$98

First

Peconic Bay Scallop Sashimi

Warm Black Truffle Toast

or

Black Truffle Caesar Salad

Winter Greens, Brioche Croutons

Second

Butternut Squash Tortelloni

Brown Butter Vinaigrette & Crushed Amaretti

or

Seared Black Sea Bass

Golden Sesame Emulsion, Broccoli Rabe and Kombu Seasoning

Third

Wagyu Beef Tenderloin

Soy-Garlic Glazed Mushrooms and Crispy Potatoes

or

Maine Lobster

Glazed and Silky Carrots, Black Olive and Passion Fruit

Fourth

Dark Chocolate and Passion Fruit Tart

Passion Fruit Sorbet

or

Vanilla Macadamia Entremet

Roasted Pineapple, Cocoa Nib Ice Cream

Chef/Proprietor Jean-Georges Vongerichten

Executive Chef Drew Hiatt

Pastry Chef Amanda Wallace