

New Years Eve

WITH CHAMPAGNE TOAST

➤ FOR THE TABLE ❧

TUNA TARTARE ON CUCUMBER
CROSTINI WITH TOMATOES AND FETA
FALAFEL AND HUMMOUS

➤ APPETIZER ❧

MAINE LOBSTER RISOTTO
Chanterelle mushrooms, baby artichoke, leeks, parmigiano reggiano

OYSTERS AND CLAMS ON THE HALF SHELL
Shrimp cocktail, harissa cocktail sauce and Champagne mignonette

PISTACHIO CRUSTED GOAT CHEESE SALAD
Mixed baby greens, beets, mushrooms

RICOTTA GNOCCHI
Black truffle cream

SEARED STEAK TARTARE
Preserved lemon, harissa, coriander, scallions, pita chips

PAN ROASTED SEA SCALLOPS
Cauliflower puree, green chili, marinated cherry tomatoes

➤ MAINS ❧

HERB CRUSTED RACK OF LAMB
Truffle mashed potato, rainbow swiss chard, baby carrots

TWO-WAY BEEF
Filet Mignon au Poivre: *spinach, soft polenta*
Short Rib Risotto: *butternut squash, red wine, shaved parmesan*

MOROCCAN SEAFOOD
Red snapper, shrimp, scallops, mussels, sweet and spicy pepper, paprika, cumin, chick peas and saffron rice

PAN ROASTED DUCK BREAST
Potato gratin, beets, baby carrots, orange honey cinnamon sauce

HALIBUT
Asparagus, broccoli rabe, mashed potato in lemon-coriander puree

VEGETARIAN PLATTER
Spicy chickpeas, baby kale, vegetable farro, mashed sweet potato, asparagus, sautéed mushrooms, baby carrots, beets

➤ DESSERTS ❧

HOMEMADE DESSERT SELECTION

\$79

For reservations, call (917) 262-0827 or visit opentable.com.

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