



New Year's Eve Dinner

STARTERS

First Course

TUNA TARTARE
coconut-lemon broth, local pears, American caviar

FOIE GRAS TORCHON
huckleberry gelée, toasted brioche

TRUFFLE MUSHROOM RISOTTO
*parmigiano-reggiano, wild mushrooms,
winter truffles*

ENTRÉES

Second Course

SEARED HALIBUT
*polenta mousse, oven dried tomatoes, fried capers,
crispy leeks*

ROASTED FILET & BRAISED BEEF
parsnip purée, Tokyo turnips, thumbelina carrots

AMISH CHICKEN BREAST
wild mushroom medley, creamy truffle farro, jus

CÔTE DE BOEUF FOR TWO

*32 oz, 28 day dry-aged, bone-in ribeye, bordelaise, harvest
vegetables, truffle pommes frites
(60 supplement)*

SIDES 9

POMMES FRITES
truffle, parmigiano-reggiano, herbs

SEASONAL ROASTED VEGETABLES

TRIPLE MAC & CHEESE
brie, parmigiano reggiano, aged cheddar

BRUSSELS SPROUTS
agrodolce, chipotle aioli

DESSERTS

Third Course

PRALINE ROCHER
64% chocolate mousse, hazelnut center, rocher glaze

TROPICAL BAKED ALASKA
*mango and passionfruit sorbets, coconut dacquoise
& exotic fruit soup*

*Chef de Cuisine - Xavier James
Pastry Chef - Nicole Jones
Mirbeau Inn & Spa Rhinebeck*

*New Year's Eve Dinner Three Course Prix Fixe
95 per person*