



NEW YEAR DAY
January 1st, 2023

caviar service—
*served with sourdough
blini & classic accompaniments*

IMPERIAL WHITE, California <i>The Caviar Company, 1 oz</i>	- 105 -	OSSETRA, Belgium <i>The Caviar Company, 2 oz</i>	- 300 -
KALUGA, China <i>The Caviar Company, 1 oz</i>	- 150 -	IMPERIAL GOLDEN OSSETRA, China <i>The Caviar Company, 4.4 oz</i>	- 700 -

JEFFREY'S SEAFOOD TOWER

*East & West coast oysters, shrimp & king crab
served with cocktail sauce, mignonette & lemon*

pastries—

*Eilzabeth Street croissant
cranberry orange scones
lemon poppyseed cake
chocolate hazelnut Babka
cheddar and chive biscuits
coffee cake muffins*

on the buffet—

TRUFFLED DEVEILED EGGS <i>with black truffles</i>	PROSCIUTTO & PERSIMMON <i>manchego, lemon thyme</i>
POTATO LATKES <i>sour cream, trout roe & dill</i>	CHILLED ASPARAGUS <i>chopped egg & chervil</i>
CRISPY BACON & BREAKFAST SAUSAGE	LITTLE GEM CAESAR SALAD <i>white anchovy, sourdough</i>
ORECCHIETTE & CHEESE <i>with parmesan & breadcrumbs</i>	ROASTED MARLBE POTATOES <i>watercress salsa verde</i>

made to order—

EGGS BENEDICT
*with country ham & béarnaise
on housebaked English muffins*

CHORIZO & EGGS
*with avocado, herbs
& hot sauce*

SOFT SCRAMBLED EGGS
*with lobster, tarragon
& crème fraîche*

LEMON RICOTTA PANCAKES
with maple blueberry syrup

on the carving station—

PETITE RACK OF LAMB
scallion & mint yogurt

WOOD ROASTED PRIME RIBEYE
with horseradish cream & silver dollar brioche rolls

HOT SMOKED SCOTTISH SALMON
honey & grain mustard glazed

desserts in the bar—

<i>assorted macarons</i>	<i>chocolate-rose cookies</i>
<i>salted caramel tartlet</i>	<i>lemon meringue tartlets</i>
<i>raspberry pistachio financier</i>	<i>flourless mint chocolate bar</i>
<i>coconut carrot cake</i>	<i>assorted pate de fruit</i>