



*Happy New Year
from L'Escalier*

December 31, 2010

FIRST

TSAR NICOULAI CALIFORNIA ESTATE CAVIAR | Traditional Accompaniments - Supplemental Charge 1 oz.-\$50 2 oz.-\$100

“CAPRESE” | Mozzarella Explosion, Tomato Seed “Raviolis”, Basil, Balsamic, Olive Oil

HUDSON VALLEY FOIE GRAS | White Chocolate, Ginger, Almonds, Szechwan Gastrique

WAGYU BEEF TARTARE | Unique Traditional Accompaniments, Aerated Chips, Mustard Ice Cream

MAIN

BUTTER POACHED MAINE LOBSTER | Sea Urchin Risotto, Egg Yolk, Caviar, Citrus Emulsion

BLACK COD | Spaghetti Squash, Textures of Beets, Tempura Sea Beans, Pistachio, Orange Ginger Beurre Blanc

MUSCOVY DUCK | Duck Confit Tart, Honey Crisp Apple, Endive, Compressed Squash, Candied Walnuts,
Brown Butter Apple Purée, Aromatic Duck Jus

FILET OF PRIME BEEF | Vegetables à la Grecque, Mushroom Duxelle, Foie Gras Potato Mousseline, Sauce Bordelaise

DESSERT

CHAMPAGNE STRAWBERRY SOUP | Compressed Strawberries, Balsamic Sheet, Pistachio Shortbread,
White Chocolate “Noodle”, Crème Fraîche Ice Cream

Prix fixe pricing subject to service charge and state tax.
As a courtesy to our guests, please refrain from using cellular telephones in the dining room.