

15 EAST

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Tocqueville

NEW YEARS EVE MENU

Cocktails

TOCQUEVILLE TODDY

mulled warm apple cider with spiced calvados 20

CHRISTMAS HOLLY

Nolet Silver Gin, cranberry jam, honey and verjus 19

ROCKING SANTA EGGNOG

dark rum, calvados, coconut sherbet, egg white
and honey 20

APPLE -PEAR BELLINI

sparkling wine, Poire Williams and pear puree 17

BRAZILIAN HOTTIE

spices, prunes infused cachaca 20

PRIX - FIXE 145

Appetizer

SASHIMI

CREAMLESS PUREE OF PARSNIP SOUP

confit of honey-nut squash, black truffle pesto

CRISPY VERMONT CREAMERY

“BIJOU CROTTIN” GOAT CHEESE

tartare of beets, walnuts, green apples and crème de cassis xeres vinaigrette

CREAMY PARMESAN GRITS

Burgundy truffles, speck ham
and sunny side up araucana egg

STEAMED HUDSON VALLEY FOIE GRAS CUSTARD

Sauternes, seared foie gras, burgundy black truffle

Entree

AGED CARNAROLI RISOTTO ACQUERELLO

forest mushrooms, beurre noisette
and Vacche Rosse parmigiano-reggiano

white truffles d'Alba supplement 85

ARGYLL COAST OCEAN TROUT

Crispy potato scales Anna, braised napa cabbage
and red wine jus

APPLEWOOD SMOKED SLOW ROASTED RACK OF BERKSHIRE PORK

faraofa-de-babe stuffing, golden apples, baby carrots and smoked whiskey sauce

PENNSYLVANIA AMISH CAPON

braised & sous-vide, whipped potatoes mousseline, vegetables grand mere

BRAISED SHORT RIBS

fingering potato mousseline, confit carrots, pearl onions and Brussels sprout

WAGYU COTE DE BOEUF STEAK FOR TWO

pont Neuf Duck potatoes, roasted Hon Shimeji mushroom, beurre Maitre d'Hotel

supplement 95 per person

Tasting menu for an entire table only

Dessert

MINEOKA TOFU *

milk sesame pudding, kumquat
and husk tomatoes compote

BAKED FUJI APPLE

cinnamon crumble, a'la mode

CHRISTMAS PARFAIT

passion fruit parfait, rum granita and coconut emulsion

TUSCAN "AMADEI" BITTERSWEET CHOCOLATE MOLTEN CAKE

CHEF'S SASHIMI AND SUSHI OMAKASE

FIVE COURSES

185

20 bites & dessert

FIVE COURSE CHEF'S TASTING MENU

225

SASHIMI

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CRISPY VERMONT CREAMERY "BIJOU CROTTIN" GOAT CHEESE

tartare of beets, walnuts, green apples and crème de cassis xeres vinaigrette

or

CREAMLESS PUREE OF PARSNIP SOUP

confit of honey-nut squash, black truffe pesto

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CREAMY PARMESAN GRITS

Burgundy truffes, speck ham
and sunny side up araucana egg

or

A-5 MIYAZAKI WAGYU DUMPLINGS

chili soy

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AGED CARNAROLI RISOTTO ACQUERELLO

forest mushrooms, beurre noisette
and Vacche Rosse parmigiano-reggiano

white truffes d'Alba supplement

85

or

ARGYLL COAST OCEAN TROUT

crispy potato scales Anna, braised napa cabbage
and red wine jus

or

PENNSYLVANIA AMISH CAPON

braised & sous-vide, whipped potatoes mousseline, vegetables grand mere

or

BRAISED SHORT RIBS

fingerling potato mousseline, confit carrots, pearl onions and Brussels sprout

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DESSERT