

NEW YEAR'S EVE MENU

BENOIT

OLGIN DUCASSE

New York



LUNCH ON DECEMBER 31ST
FROM 12:00PM TO 2:00PM
BRUNCH JANUARY 1ST
FROM 12:00PM TO 5:30PM

Sunchoke and Comté tartelette

Sea urchin toast

Polenta chips, charred mackerel & dill



Lightly seared sea bream, caviar & carrots



Confit pumpkin risotto, parmesan lace



Roasted squab, salsify & black truffle

*add seared duck foie gras **+25**



Dark chocolate and hazelnut delight



Madeleine

Financier

TASTING MENU

\$150 per person

Call **646.943.7373** or visit www.benoitny.com to book.