

CHRISTMAS MENU



**BENOIT**

OLGIN DUCASSE

*New York*

DECEMBER 24<sup>TH</sup> & DECEMBER 25<sup>TH</sup>  
FROM 12:00PM TO 8:30PM



## *Appetizers*

### **Oyster platter & condiments**

**Lightly seared sea bream, spicy lentils & bottarga**

**Carrot & curcuma soup, crushed tops and almond**

**Cured duck, celery roots & black truffle**

## *Entrées*

**Ravioli, Swiss chard, parmesan & black sesame**

**Stuffed Guinea fowl, ginger & parsnips**

**Filet mignon aux poivres, pommes boulangère,  
peppercorn sauce\***

**Olive oil confit cod, oyster mushrooms & grapefruit**

\*add seared duck foie gras  
add truffle shaving by the gram

+25  
MP



## *Side dishes*

Mix salad

+8

Pommes frites

+12

Mushroom fricassée

+12

Potato purée

+12

## *Desserts*

**Dried fruit warm brioche, sabayon ice cream**

**Mont Blanc our way**

**Chocolate tart, blackcurrant sorbet**

**THREE-COURSE MENU WITH CHOICE**

*\$95 per person*



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