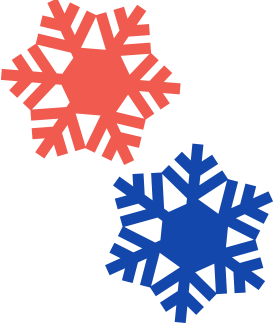


SUNDAY DECEMBER 24<sup>TH</sup> – MONDAY DECEMBER 25<sup>TH</sup>



**BENOIT**  
GLDIN DUCASSE  
*New York*





## *Pour commencer*

### **Oyster platter & condiments**

**Lightly seared red snapper, celeriac & aceto balsamico**

**Sweet potato soup, poached egg and hazelnut**

**Radish & black truffle tarte**

## *Plats*

**Mushroom ravioli, stracciatella**

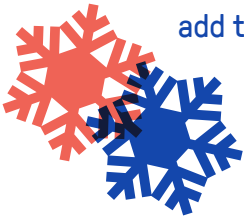
**Duck breast, salsify & tarragon**

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

**«Salmon en croûte», grilled cabbage & beurre blanc**

add truffle shaving by the gram

MP



## *Garnitures*

Mix salad

\$8

Pommes frites

\$12

Mushroom fricassée

\$14

Potato purée

\$14

## *Desserts*

**Vanilla millefeuille, hazelnut praliné**

**Fresh clementine, creamy cheesecake  
& crispy chestnut**

**Chocolate bretzel, lemon sorbet**

**THREE-COURSE MENU WITH CHOICE**

*\$99 per person*



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