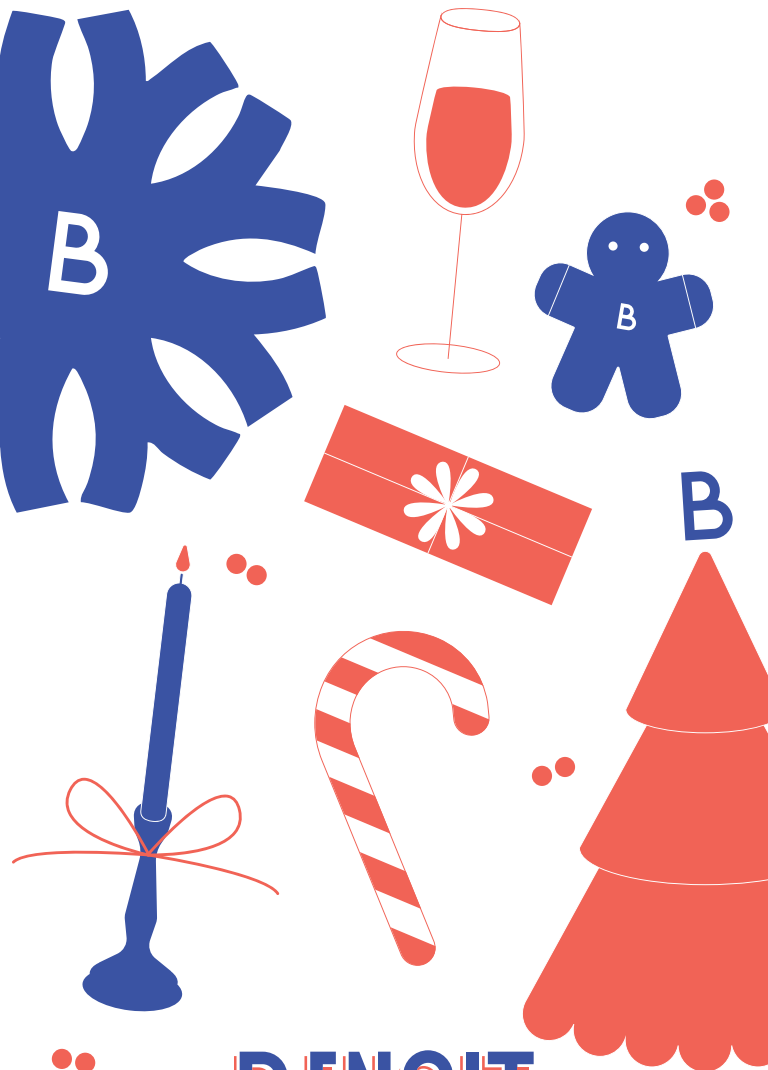


CHRISTMAS MENU

WEDNESDAY, DECEMBER 24TH
THURSDAY, DECEMBER 25TH



BENOIT

OLGIN DUCASSE

New York



Pour Commencer

Oyster platter, condiments

Marinated shrimp, heirloom carrots

Cauliflower velouté, croutons

Roasted butternut squash, soft Taleggio & crunchy quinoa

Plats

Black truffle risotto

Duck breast, artichoke & rocket

Filet mignon, pommes boulangère & peppercorn sauce

Pan-seared salmon, caviar beurre blanc

add seared foie gras

+ 25

add black truffle shaving per gram

+ 10

Garnitures

Mix green salad

+8

Pommes frites

+12

Mushroom fricassée

+14

Caramelized root veg

+14

Dessert

Chocolate and hazelnut yule log

Passion fruit millefeuille

Apple and hibiscus composition

THREE-COURSE MENU WITH CHOICE

\$100 per person

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