

Pour commencer

Duck, sunchoke & Comté tartelet

Marinated sea bass, artichoke & citrus

Butternut soup, mustard condiment & dill

Chicory, pomegranate & goat cheese



Plats

**Vermont free-range turkey stuffed with chestnut,
cranberry condiment**

Mushroom ravioli, parmesan

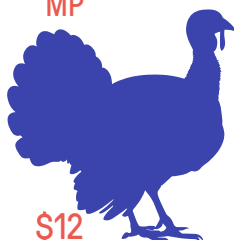
Sirloin steak, parsnip & kale, Bordelaise sauce

**Salmon "en croûte", quick-sautéed spinach
leaves & beurre blanc**



add truffle shaving by the gram

MP



Garnitures

Pommes frites

\$12

Green beans

\$12

Pomme purée

\$12

Mix green salad

\$8

Desserts



Sweet potato composition



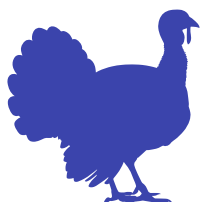
Redcurrant and cream cheese tart

Chocolate finger, vanilla ice cream



THREE-COURSE MENU WITH CHOICE

\$99 per person



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