NEW YEAR'S EVE MENU

DECEMBER 31ST, 2026



BENOIT

ALAIN DUCASSE

New York



Amuse-Bouche

Oysters,
charred Champagne sabayon

Appetizers

Jerusalem artichoke royale,
white truffle

Middle course

Lightly-seared sea scallop,
cauliflower & Kristal caviar

Fish

Lobster cookpot,
potatoes & spinach

Meat

Roasted filet mignon,
salsify, Madeira & duck foie gras sauce

Dessert

Chocolate & black truffle composition

Mignardise

Pineapple & coconut shortbread

Vanilla macaron

SIX-COURSE MENU
$175 per person

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