

PROSPECT

@ Hotel Jerome

**NEW YEAR'S EVE
FIRST SEATING**

RAW BAR

JUMBO SHRIMP, ASSORTED OYSTERS

KING CRAB LEGS

LOBSTER TAILS

CLASSIC COCKTAIL, MANGO-CHILI, MUSTARD, AND MIGNONETTE SAUCES

HOUSE-SMOKED SALMON & TROUT, CAPERS, RED ONION, CUCUMBER, TOMATO, HARD COOKED EGG,
SAUCE GRIBICHE, CRÈME FRAÎCHE

FLATBREAD

FARM RAISED CAVIAR, LATKES, EGG, ONION, CRÈME FRAÎCHE **MP/SUPPLEMENT**
(PLEASE INQUIRE FROM YOUR SERVER)

ENTRÉE

MILK-FED VEAL OSSO BUCO, HOUSE-MADE FETTUCCINI, ITALIAN KALE, TRUFFLE CREAM

PAN ROASTED TURBOT, POTATO PURÉE, WILD MUSHROOMS, SAVOY CABBAGE, SAUCE MEUNIÈRE

CITRUS-FENNEL GLAZED DUCK BREAST, ROASTED CHESTNUT PURÉE, CARAMELIZED TURNIPS

AGNOLOTTI OF RED KURI SQUASH, BRUSSELS SPROUTS, APPLES, CIDER BROWN BUTTER, REGGIANO

7X COLORADO BEEF "TOMAHAWK" STEAK FOR TWO, CARDOONS, ROOT VEGETABLE GRATIN, MARROWNAISE **50/PERSON**
SUPPLEMENT
(PLEASE INQUIRE FROM YOUR SERVER)

DESSERT

A SEASONAL DISPLAY OF OUR EXECUTIVE PASTRY CHEF'S HOLIDAY PASTRIES AND CONFECTIONS

\$175 PER PERSON

EXECUTIVE CHEF: ROB ZACK
EXECUTIVE SOUS CHEF: JASON NIEDERKORN
EXECUTIVE PASTRY CHEF: TAMARA FERRO