

CAFÉ  
**THIRTY-A**

NEW YEAR'S EVE 2017  
PRIX FIXE MENU

First Course (Includes Champagne Apéritif)

**She Crab Soup**

Mini Crab Cake ~ Chili Oil ~ Sherry Reduction

**Pan Seared Hudson Valley Foie Gras**

Blackberry Confiture ~ Toasted Brioche ~ Micro Arugula & Mint Salad ~ Pickled Blackberries

**Oeufs Au Caviar** ◇

White Truffle Egg Custard ~ Sage ~ Tobiko Caviar

**Tempura Fried Lobster Tail**

Avocado Mousse ~ Jicama & Jalapeño Slaw ~ Nori

Second Course

**Frisée Salad**

Fourme d'Ambert ~ Prosciutto ~ Sour Dough Croutons ~ Toasted Walnut Vinaigrette

**Beet & Field Greens Salad** ◇

Sliced Beets ~ Radishes ~ Cherry Tomatoes ~ Red Onion ~ Orange Segments ~ Pink Peppercorn Dressing

Third Course

**Filet Mignon** ◇

Potato Purée ~ King Trumpet Mushrooms ~ Jumbo Asparagus ~ White Truffle Hollandaise

**Pan Roasted Veal Chop**

Brown Butter Rosemary Polenta ~ Garlicky Broccolini ~ Roasted Tomatoes ~ Porcini Madeira Sauce

**Pan Seared Dover Sole** ◇

Tomatoes ~ Capers ~ Shallots ~ Fingerling Potatoes ~ Pea Shoots ~ Lemon ~ Olive Oil

**Poached Giant Prawn Paella** ◇

P.E.I. Mussels ~ Lobster Claw ~ Sweet Peas ~ Andouille Sausage ~ Cherry Tomatoes ~ Saffron

Dessert

**Classic Crème Brûlée & Pot de Crème Duo**

Sugared Berries ~ Chocolate Debris ~ Madeline Cookies

**Chocolate Board**

Dark Chocolate Mousse ~ Flourless Chocolate Cake ~ Toasted Macadamia Nutella ~  
White Chocolate Strawberry ~ Chocolate Truffle

**Caramelized Pineapple Cheesecake**

Coconut Streusel ~ Mango Sauce ~ Tuille

~ One Hundred Thirty-Five Dollars (excluding tax & gratuity) ~

◇ Gluten Free