

JEAN-GEORGES AT

TOPPING ROSE HOUSE

NEW YEAR'S EVE 2019 148

First

Big Eye Tuna Tartare
Yuzu Mustard Sauce and Shaved Fennel

Black Truffle Caesar Salad
Bitter Winter Greens

Mozzarella Casoncelli with Black Truffle Fondue

Second

Local Black Sea Bass
Golden Sesame Emulsion, Broccoli Rabe and Kombu Seasoning

Poppy Seed Crusted Faroe Island Salmon
Finger Limes and Aromatic Mushroom Broth

Roasted Maine Lobster
Herb Raviolini, Gruyere Broth and Green Chile

Third

Crispy New York State Duck Breast
Hibiscus-Honey Glazed Pumpkin, Black Rice and Turnips

Black Trumpet Crusted Venison
Silky Leeks, Glazed Mushrooms

Caramelized Wagyu Beef Tenderloin
Broccolini, Soy-Caramel Emulsion

Fourth

Dark Chocolate and Passion Fruit Tart with Passion Fruit Sorbet
Citrus Pavlova with Blood Orange Sorbet

