

New Year's Eve 2017/18

Served from 6pm \$65

Chef's Amuse

Various

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Rabbit Rillettes

Black Pepper Dumplings, Heirloom Carrots, Crispy Leeks, Pickled Celery Root, Bordelaise

Foie Gras Mousse

Duck Fat Profiterole, Sage Brown Butter

Boudin Fritters

House Made Pork Sausage, Wild & Calaspara Rices, Smoked Tomato Remoulade

Roasted Beets

Whipped Local Goat Cheese, Pistachio, Satsuma, Cress, Champagne

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Petit Filet de Boeuf

Grilled Collards, Potato Soufflé, Tarragon & Black Garlic Mostarda

Long Island Duck Breast

Rye Berries, Candied Bacon, Black Trumpet Mushrooms, Hazelnuts, Burnt Honey & Brandy

Filet of Wild Caught Striped Bass

Red & Black Rices, Chickory, Meyer Lemon Emulsion, Smoked Trout Roe

Pearled Cous Cous "Paella"

Winter Roots, Charred Tomato Soffrito, Olive Tapenade

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Persimmon Pudding

Crème Fraîche Chantilly

Meyer Lemon Cake

Ginger Snap Crumble, Blood Orange Caramel

Chocolate Truffles

*Guinness, Rum, & Absinthe—One Of Each
(also available alcohol free)*

And in the Cabaret

(Doors open 5:30pm) 6pm The Liar Show \$25 includes a Glass of Bubbly

(Doors open 8:30pm) 9pm Paul Shapiro's Ribs & Brisket Revue \$40 includes a Glass of Bubbly

*(Doors open 10:30pm) 11pm Paul Shapiro's Ribs & Brisket Revue
\$50 includes a Glass of Bubbly at Midnight*

The CORNELIA STREET CAFÉ

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