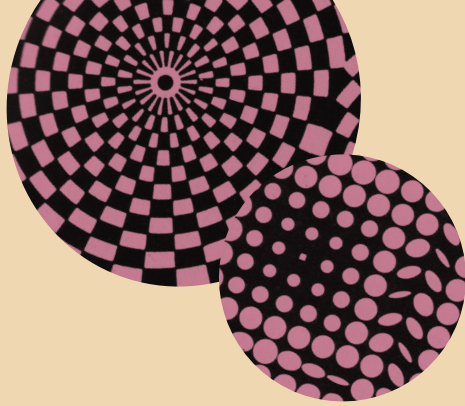


WITH THE DRAKE HOTEL

# NEW YEARS EVE<sup>20</sup><sub>24</sub>



## TO START (pick one)

————— ADD —————

**6 East Coast Oysters + 25**

**Luc Belaire Rare Rose sparkling + 100**

## AMUSE

**oysters + pearls**

spinach, parmesan, hollandaise, smoked trout roe

**tartare**

smoked mushroom, dandelion (V)

**chanterelle Waldorf**

radicchio, St. Agur foam, walnuts, pickled grapes (VG, GF)

**shrimp + sorrel**

Fogo Island shrimp, parsley root + sorrel cream, smoked trout roe (GF)

**“not so humble” potato**

potato, almond, Alba truffle (V, GF)

## MID-COURSE +40

cavatelli, good butter, Alba truffles (3G)

————— ADD —————

Additions of Truffle - Périgord or Alba by the gram **MP**

## MAIN (pick one)

**lobster Thermador**

risotto, béarnaise, herb salad (GF)

**lamb saddle**

sunchoke, partridgeberry, Chard

**beet truffle Wellington**

cylinder beets, kale, roast oyster mushrooms, Périgord truffle (VG)

## TO FINISH (pick one)

**opera cake**

pear, ginger, chocolate

**fudge sundae**

vanilla ice cream, hot fudge sauce, pecans, chantilly, Luxardo cherries

