

THE
STATEHOUSE
SEAFOOD & STEAKS

NYE IN NYC
ICONIC DISHES OF NEW YORK

FIRST COURSE

TUNA TARTARE

herb salad, scallion lime ginger vinaigrette

Alfred Portale: *Gotham Bar and Grill* c.1980's

SECOND COURSE

MISO GLAZED HALIBUT CHEEK

braised bok choy and beluga lentils, potato puree

Nobu Matsuhisa: *Nobu NYC* c.1994

THIRD COURSE

PAN ROASTED QUAIL

game bird polenta, golden rasin jus

Tom Colicchio: *Gramercy Tavern* c.2005

FOURTH COURSE

COFFEE RUBBED BEEF TENDERLOIN

local mushrooms and ancho sauce, celery root, colored oils

Bobby Flay: *Mesa Grill* c.1991

OR

DB BURGER

red wine braised short rib, foie gras

Daniel Boulud: *DB Bistro Moderne* c.2001

OR

LOBSTER NEWBURG

brioche, caviar, baby fennel

Daniel Boulud: *DB Bistro Moderne* c.2001

FIFTH COURSE

MOLTEN CHOCOLATE CAKE

passion fruit jam, malted tonka bean ice cream

Jean-George Vongerichten: *JoJo* c.1987

\$85 per person, tax and gratuity not included | Wine pairing available, \$35 per person