

Simon's

NEW YEAR'S EVE PRIX FIXE MENU

FIRST COURSE

Choose One of the Following:

House-Cured Cold Smoked Salmon Gravlax

Pickled Beets | Everything Cracker | Dill Crème Fraîche

Sweet Blistered Brussel Sprouts

Sriracha Aioli | Crispy Pancetta | Pomegranate | Scallions

SECOND COURSE

Choose One of the Following:

Baked Potato & Leek Soup

Firecracker Bacon | White Cheddar

Classic Waldorf Salad

Poached Grapes | Toasted Walnuts | Shaved Celery
Crispy Granny Smith Apples | Creamy Cider Dressing

THIRD COURSE

Choose One of the Following:

Rosemary-Crusted

Roast Prime Rib

Braised Cipollini Onions
Blue Cheese Crumble | Popover
Sautéed Green Beans

Lobster Thermidor

Pomme Purée
Grilled Ribbon Squash
Parmesan Herb Crumb

Spinach & Ricotta Ravioli

Tomato Butter Sauce
Parmesan
Charred Cherry Tomato

FOURTH COURSE

Choose One of the Following:

White Chocolate Mousse

Sparkling Raspberry Coulis | Popping Candy Rocks

New York Cheesecake

Meringue Crumble | Fresh Berries
Chantilly Cream | Strawberry Coulis

\$59 per person ++

Price is exclusive of tax and gratuity. Groups of 6 or more will automatically be charged a 20% service charge. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.