



“La Botella de Champagne con Amorcillos” peint par Julián Oñate y Juárez en 1897

Collection privée de Miraflores, Présidence de la République du Vénézuéla

Restauré avec le concours de la Maison VEUVE CLICQUOT en 1990



MONTRACHET

NEW YEAR'S EVE 1997!

Champagne Veuve Clicquot Vintage Réserve 1989
\$95.00 bottle

Champagne Veuve Clicquot La Grande Dame 1989
\$20.00 glass ~ \$160.00 bottle

Drew Nieporent, Proprietor
Chris Gesualdi, Executive Chef
Linda Acevedo, Pastry Chef
Eric Rota, Maitre d'
Daniel Johnnes, Wine Director
Tim Kopec, Sommelier

MENU

Roulade of Smoked Salmon and
Chive Cream with Osetra Caviar

Terrine of Foie Gras with Sauternes Marmelade
and Confit of Lemon

Ravioli of White Truffle and Squab

Roasted Maine Lobster with Sauce Muscat
and Caramelized Shallots

or

Stuffed Saddle of Venison with Chestnuts,
Rutabaga Sauce

Chocolate Confetti

Soupe du Jour	11.
Arugula Salad with Reggiano Parmesan	12.
Warm Blue Point Oysters with Champagne Sauce and Caviar	15.
Cured Salmon with Fennel and Enoki Mushrooms	14.
Lobster Salad with Asparagus, Passion Fruit Vinaigrette	17.
Seared Sashimi Tuna with Sesame Seaweed, Tomato Fondue	17.
Terrine of Foie Gras and Squab with Portobello, Red Onion Coulis	24.
Terrine of Vegetables Provençale	13.
Mushroom Ragout with Escargots and White Port Sauce	19.
Grilled Quail Salad with Balsamic Vinaigrette	15.
Endive Salad with Pears, Walnuts and Roquefort	14.
Salad of Field Greens with Hot Chevre	13.
Hot NY Foie de Canard with Pear and Huckleberry	24.
Truffle Crusted Salmon with Red Wine Fumet	29.
Turbot with Chanterelles, Butternut Squash, Gewürztraminer, Sorrel	31.
Chilean Sea Bass with White Beans and Peppers, Saffron Broth	28.
John Dory with Celery Root Puree, Apple Cider and Star Anise	30.
Risotto with Wild Mushrooms	26.
Roasted Chicken with Potato Puree and Garlic Sauce	26.
Roasted Veal Kidney with Sherry Vinegar Sauce	24.
Pan Seared Duckling with Quince, Verjus, and Green Peppercorn	28.
Medallion of Veal with a Puree of Salsify and Cepes, Red Wine Jus	32.
Braised Lamb Shank with Lentils and Smoked Bacon	29.
Potato Puree	6.
Lentils with Smoked Bacon	7.
Sautéed Spinach	7.
Haricots Verts	7.
Selection of Cheese	12.
Chocolate Truffle Torte with Grand Marnier Ice Cream	9.
Banana and Chocolate Gratin on Linzer Crust	9.
Pear Tart Tatin with Pistachio Ice Cream	9.
Passion Fruit Bavarian with Warm Berries	9.
Creme Brulee	8.

Chris Gesualdi, Executive Chef

Linda Acevedo, Pastry Chef

MONTRACHET

212-219-2777