

CELEBRATING
2023
IN TIMES SQUARE

CAULIFLOWER BEIGNET



BABY GREENS

chestnut, seckel pear, sunchoke, saffron vinaigrette



RICOTTA GNOCCHI

chanterelles, pistachio, brown butter



SLOW ROASTED BEETS

french lentil, kumquat, "port" elaise



SQUASH RISOTTO

black trumpet, parmesan, white truffle



THE NYE CHOCOLATE SOUFFLÉ

gran marnier ice cream



with

CURATED WINE PAIRING