

BRAND NEW



CHRISTMAS IN NEW YORK

\$60 PER PERSON - PLATED MENU

5TH AVENUE

Served with freshly baked focaccia bread & signature dipping sauce

Please select one

Winter Burrata & Beet Salad

Creamy burrata, roasted beets, arugula, dried cherries and an aged balsamic glaze

Roasted Hudson Valley Salad

Whipped goat cheese, arugula, roasted pancetta, dried cherries, aged thyme honey vinaigrette

CENTRAL PARK

Please select one

Chestnut & Wild Mushroom Agnolotti

Brown butter, sage, roasted local maitake, shaved Parmesan

Black Truffle Congilie

Parmesan fonduta, pesto truffle, chive, toasted focaccia crumbs

CHRISTMAS IN MANHATTAN

Please select one

Garlic Herb Encrusted Prime Rib Tenderloin

Boursin mashed potatoes, broccolini, creamy horse radish sauce and a red wine au jus (Add \$25)

Cranberry Chicken Au Jus

Boursin mashed potatoes, glazed baby carrots, roasted asparagus, cranberry glaze chicken au Jus

Salmon Oscar

Crab stuffed salmon, topped with a luscious beurre blanc sauce, served with silky mashed potatoes and broccolini

Please inquire about vegetarian & vegan options

DESSERT

New York Holiday Cheesecake

Classic New York cheesecake, spiced cranberry compote, vanilla bean cream, gingerbread crumble & rosemary syrup

TESTA **BARRÁ**
KITCHEN & COCKTAILS