

AMBOS

NEW YEARS EVE

AMUSE-BUCHE

1ST COURSE

Hudson Valley seared foie gras with heirloom chicories, fuyu persimmon, maple gastric and crostini

2ND COURSE (TO SHARE)

Grilled black trumpet, chanterelle and hedgehog mushroom, cured duck yolk, smoked olive oil and apple cider balsamic vinegar

3RD COURSE

Poached & grilled lobster, housemade spaghetti, smoked butter, calabrian chili

4TH COURSE (TO SHARE)

Dry-Aged Bone-In 20 oz Strip Steak, white sturgeon caviar, domino potato, crème fraîche

DESSERT

Sheep Milk Gelato, kumquat marmalade, champagne pâte de fruit, marshmallow root

PETITE FOURS

Ambo's four-course prix fixe is an interactive dinner with individual plates interspersed with family-style courses. The menu brings together Ambo's signature seasonal offering and house-made spaghetti with in-house fermentations paired with poached and grilled Lobster, foie gras, heirloom chicories, duck yolk, and a 20-oz dry-aged steak. The evening includes a complimentary wine pairing, entrance to Pocketbook's New Year's Eve party, and a midnight toast.

AMBOS

NEW YEARS EVE - VEGETARIAN OFFERING

AMUSE-BUCHE

1ST COURSE

Tete de Moine, heirloom chicories, fuyu persimmon, maple gastric, crostini

2ND COURSE (TO SHARE)

Grilled black trumpet, chanterelle and hedgehog mushroom, cured duck yolk, smoked olive oil and apple cider balsamic vinegar

3RD COURSE

Perigord truffle, housemade spaghetti, smoked butter, calabrian chili

4TH COURSE (TO SHARE)

Grilled hearts of palm shuba, potato, beet, escabeche fennel, fermented carrot and dulce mayo

DESSERT

Sheep Milk Gelato, kumquat marmalade, champagne pâte de fruit, marshmallow root

PETITE FOURS