

MIDNIGHT SOIRÉE

Brasserie Fouquet's

Fouquet's

NEW YORK

FOR THE TABLE

Caviar Dip

Served with Potato Chips

Brie Crostini's

Served with Shaved Truffle

STARTERS

Select One:

Tomato Tartare 🍷

Olive Jam, Burrata Ice Cream

Tuna Crudo 🍷

Smoked Blood Orange, Pistachio, Citrus Dressing,
Fresno Chili, Pomegranate

Chilled Foie Gras

Spiced Apple Chutney, Pickled Apple, Almond Cream,
Toasted Brioche

Seared Scallop 🍷

Crushed Sunchoke, Chestnut Velouté,
Barrel-Aged Maple, Apple

Celery Root Velouté 🍷

With Mushroom & Périgord Truffle Croissant

MEZZE

Select One:

White Truffle Risotto 🍷

Parmesan Mousse

Lobster Linguine

Calabrian Chili, Mushrooms, Lobster Reduction

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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PALATE CLEANSER


Select One:

Blood Orange Sorbet 
Grapefruit Caramel, Chili Salt

Champagne Granita 
Lemon Marmalade

MAINS


Select One:

Ricotta Roto 
Squash Puree, Sage, Hazelnuts, Brown Butter

Olive Oil Poached Halibut
Whipped Potato, Sea Herbs, Clams, Caviar

Herb Crusted Bass
Squid in Emulsion, Potato Risotto, Chanterelle Mushroom

Roast Breast of Long Island Duck
Creamed Brussels Sprouts, Pancetta, Mustard Spaetzle,
Sauce au Poivre

Wagyu Beef Filer 
Parsnip Puree, Seared Foie Gras, Shallot Chutney, Truffle Jus

DESSERT

Select One:

Grand Marnier Souffle 
Vanilla Ice Cream, Orange Creme Anglaise

Champagne Chocolate Cake 
Blackberry Gel, Champagne Buttercream, Chocolate Mousse

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