

CITYZEN

CHEF'S NEW YEARS EVE TASTING MENU

JERUSALEM ARTICHOKE SALAD

with Toasted Oat Mousse and Tangerine-Tamari Vinaigrette

2011

1998 Kruger-Rumpf, Münsterer Dautenpflänzer, Riesling Spätlese, Nahe, Germany

SALAD GOURMANDE DE MER

*Confit of Mediterranean Cuttlefish, Poached Monkfish Liver, Pickled Konbu,
Daikon and Shaved Radish Salad with Shiso Vinaigrette*

2007

2010 Schloss Gobelsburg, Steinsetz, Grüner Veltliner, Kamptal, Austria

CURED NEW ZEALAND SEA TROUT

*Horseradish Braised Beets, Glazed York Apples,
Winter Herb Mousse and a Horseradish Tuile*

2005

2007 Antoine Jobard, 1er Cru Genevrières, Chardonnay, Meursault, France

FOIE GRAS SHABU SHABU

*Poached Moulard Duck Foie Gras With Toiggo Farms Bartlett Pear,
Burgundy Truffles, Watercress Purée and Candied Hazelnuts*

2006

1956 Barbieto, Reserva, Sercial, Madeira, Portugal

HERB ROASTED MAINE LOBSTER

Celeriac Purée, Matignon and Red Wine Béarnaise

2009

1978 Remoissenet Père & Fils, Pinot Noir, Pommard, France

FELTS COUNTRY BACON WRAPPED QUAIL

*Fines Herbes Mousse, Celery Root Linguine
with Poached Prunes and Foie Gras Emulsion*

2012

1969 Seppelt, Chalambar Burgundy, Shiraz, Victoria, Australia

GRILLED CALOTTE OF PRIME MIDWESTERN BEEF

*Japanese Ginko Nuts, Baby Carrots, Cipollini Onions
and Crispy Shiitake Mushrooms*

2008

1989 Château Batailley, 5th Growth, Cabernet Sauvignon/Merlot, Pauillac, France

CITYZEN SKY BAR

*Milk Chocolate Biscuit with Valrhona Fudge, Caramel
Candied Peanuts and Tahitian Vanilla Mousse*

2010

1949 Domaine de Besombes Singla, L'amédée, Grenache Blanc, Rivalsaltes, France

Eight Course Tasting Menu, Two Hundred and Twenty Five Dollars

Sommelier's Pairing, Two Hundred Dollars