PARK AVENUE TAVERN

NEW YORK CITY

New Years Eve 2020 \$55 PER GUEST

$\begin{array}{c} \textbf{FIRST} \\ \textit{choice of } 1 \end{array}$

MANHATTAN CLAM CHOWDER

saffron aioli toast

MAUREEN'S LITTLE GEM "WEDGE"

nueskes bacon, tomato, buttermilk blue cheese

BLUE CRAB CAKE

honey mustard, frissee, pickled mango

SECOND choice of 1

HONEY NUT SQUASH RAVIOLI

pancetta, brown butter, swiss chard

THAI CHILE GLAZED SALMON

blue crab orzo, clabbered cream, delicata squash

FLAT IRON STEAK

wild mushrooms, fingerlings, truffle demi-glace

THIRD choice of 1

PUMPKIN BRULEE

caramel crunch, whipped cream

CHOCOLATE PRETZEL BREAD PUDDING

peanut butter ice cream



Executive Chef: José Morales Culinary Director: Jeff Haskell

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.