

1833

KITCHEN & BAR

New Year's Eve

5:00 to 10:00 p.m., December 30 + 31, 2023

Six Courses \$125 | with 🍷 Celebrate FLX Pairing \$200 | with 🍷 Gatsby Pairing \$250

AMUSE-BOUCHE **Baby Beets** *candied kumquats, goat cheese mousse* 🏠🌿

FIRST COURSE

Grilled Endive Salad *pistachio, dried cherry, jones farms goat feta, rosemary vinaigrette* 🏠🌿🌿

Tomato Consommé *poached lobster, tomato confit, crispy green onion* 🌿

Beet Carpaccio *fennel, blood orange, pickled leek, grapes, pomegranate, verjus vinaigrette* 🌿🌿

🍷 Sparkling Wine, "Perpetuelle," Red Tail Ridge, Seneca Lake, N.V.

🍷 Champagne, Etienne Calsac, Rocheforts, Premier Cru, N.V.

SECOND COURSE

Foie Gras *candied hibiscus, semolina cracker, pickled cranberries* 🏠

Smoked Hudson Valley Steelhead Trout *yuzu crème fraîche, blini, roe, pickled cucumber, lemon* 🏠

Leek & Mushroom Gyoza *chili molasses vinaigrette, seaweed salad, watermelon radish* 🌿

🍷 Sparkling Rosé, Dr. Frank, "Célèbre," Keuka Lake, N.V.

🍷 Rosé Champagne, R. Geoffroy, "Rosé de Saignée," 1er Cru, N.V.

INTERMEZZO **Melon Granita with Mezcal** 🌿

MAIN COURSE

Wagyu Strip *black garlic demi-glace, carrots, broccolini* 🌿

🍷 Meritage Blend, Damiani Cellars, Seneca Lake, 2018

🍷 Sangiovese, Monteverdine, Toscana, Italy, 2020

Pheasant Airline *bada bing cherry gastrique, celeriac duchess potatoes, granny smith apple, puffed farro*

🍷 Pinot Noir, Nathan K Cellars, 2020

🍷 Pinot Noir, Nicole Lamarche, Clos de Vougeot, Grand Cru, 2018

Black Cod *ponzu, sweet potato pave, bok choy, mushrooms*

🍷 Grüner Veltliner, Six Eighty Cellars, "Concrete Diamond," 2020

🍷 Chenin Blanc, Guiberteau, Le Clos de Guichaux, Saumur, 2018

Truffle Gnocchi *chardonnay velouté, local goat cheese, broccoli rabe, shiitake & oyster mushroom, crispy pancetta* 🏠

🍷 Chardonnay, Heart & Hands, "Verve," Cayuga Lake, 2020

🍷 Chardonnay, Domaine Leflaive, Mâcon-Verzé, Le Chênes, 2020

Seafood Paella *prawns, lobster broth, mussels, castelvetroano olives, blistered shishito peppers, chorizo, sofrito*

🍷 Sparkling Red, Cabernet Sauvignon, Six Eighty Cellars, 2020

🍷 Dry Rosé, Château Simone, Palette, France, 2022

DESSERT

Chocolate Caramel Craqueline *caramel pastry cream, milk chocolate whipped ganache, hazelnut praline*

🍷 Fortified Wine, Red Newt Cellars, "Hellbender Port," N.V.

🍷 Port, Dow's, Vintage, Portugal, 1985

Vanilla Roll Cake *spiced orange whipped ganache, orange gel, pear compote*

🍷 Riesling, Ice Wine, Weis Vineyards, 2019

🍷 Sauternes, Château Rieussec, 1997

Dessert Cheese *nettle meadow kunick, Lucy Rose apple, local honey, pickled cranberries, crostinis* 🏠

🍷 Riesling, Hillock & Hobbs, Seneca Lake, 2020

🍷 Chenin Blanc, Huet, Le Haut-Lieu, 1er Trie, Vouvray, 1990

🏠 Sourced from Local Farms

🌿 Gluten-Free 🌿 Vegetarian

Vegetarian options are available upon request; please no substitutions.
Items are subject to change based upon availability.

COCKTAILS

SEASONAL

Oh My Gourd! 15*bourbon, pumpkin purée, honey, lemon, cinammon***Apples to Apples 15***calvados, applejack, apple cider, pomegranate, cherry***Feel Good dr-Inc 15***london dry gin, mastiha, cranberry liqueur, cherry bitters***Autumn Spritz 15***poire liqueur, sparkling wine, apple cider, tumeric*

SPUN-UP CLASSICS

Rudderless 15*Cayuga Gold Gin, Lockhouse Ibisco, crème de violette, orange***Upstate Old Fashioned 15***McKenzie Rye, Fee. Bros bitters, tart cherry syrup***FLX 75 (French 75) 15***sparkling wine, Seneca Drums Gin, Fee Bros. bitters, lemon***Bluth's Banana Stand 15***McKenzie Rye, banane du bresil, pineapple, tajin rim*

SPIRIT FREE

Dragon's Breath 9*dragon fruit, lime, Ithaca Ginger Beer***Brew of Requirement 9***pomegranate juice, hibiscus syrup, iced tea, fresh mint***In Kamma Koray Ama 9***apple cider, tart cherry, cranberry, orange, ginger beer*

BEER BOTTLES & CANS*

Mass Riot, NEIPA,* 16oz 13*Prison City Brewing, Auburn, NY***Farmhouse Cider* 9***Cider Creek, Canisteo, NY***Bräuweisse, Hefeweizen, 500ml 16***Ayinger, Germany***Big Gourd Season, Fall Spiced Amber Ale* 16oz 12***Lucky Hare, Hector, NY***McChouffe, Belgian Dark Ale 9***Brasserie d'Achouffe, Belgium*

WINES BY THE GLASS

please ask us for our full award-winning wine list

SPARKLING & ROSÉ

Cava, Paul Cheneau, Brut 11 | 42*Spain, NV***Champagne, Henri Dosnon, Brut Sélection 25 | 90***Champagne, NV***Dry Rosé, Hosmer Winery 12 | 46***Finger Lakes, 2022*

WHITE

Sauvignon Blanc, Sandy Cove 12 | 46*New Zealand, 2022***Pinot Grigio, Vigneti del Sole 11 | 42***Italy, 2020***Hondarrabi Zuri, Antxiola 12 | 46***Getariako Txakolina, Spain, 2022***Dry Riesling, Ravines 12 | 46***Finger Lakes, 2020***Chardonnay, Folk Tree 11 | 42***California, 2021***Chardonnay, Boucier-Martinot, St-Véran 16 | 60***Burgundy, 2022*

RED

Pinot Noir, Clos des Fous 12 | 46*Chile, 2020***Pinot Noir, Gothic "Nevermore" 19 | 74***Oregon, 2021***Red Blend, Nadir Cuneaz, "Les Gosses" 17 | 65***Vallée d'Aoste, Italy 2020***Garnacha, del Jorco "Las Cabañuelas" 12 | 46***Cebreros, Spain 2020***Cabernet Franc, Ravines 15 | 57***Finger Lakes, 2021***Cabernet Sauvignon, Matthew Fritz 12 | 46***North Coast, 2021***Cabernet Sauvignon, Bold Wine Co. 18 | 70***Paso Robles, 2018*

ORPHAN WINE PROGRAM

*bottles and glasses left binless by menu and vintage changes***Orphan Glass 15***rotating selection available until gone***Orphan Bottle 55***one-off bottles left behind by our ever changing list. original pricing is typically between \$70 and \$100.*