

# THE RED CAT

## — NEW YEAR'S EVE 2017 —

*Prix Fixe Dinner \$95 per person plus T&G*

### APPETIZERS

MIXED GREENS AND REDS  
fresh herbs, lemon, olive oil

LOBSTER SALAD  
sunchoke, brown butter, truffle

MADAI SNAPPER  
trout roe, garlic crème, crispy shallot

STEAK TARTARE  
egg, mustard crema, grilled bread

### MID

AGNOLOTTI  
butternut squash caponata, pumpkin seed, sage

OCTOPUS A LA PLANCHA  
'nduja, crispy fingerlings, salsa verde, pinenuts

DUCK RISOTTO  
maitake mushrooms, ricotta salata, truffle

SPAGHETTI  
manila clams, bomba calabrese, scallion

### ENTREES

BRANZINO  
sunchoke, tardivo, beurre blanc

SAUTÉED SCALLOPS  
cauliflower, chanterelle, bacon, brown butter\*

ROASTED CAULIFLOWER  
lemon, herbs, bread crumbs

LONG ISLAND DUCK BREAST  
carrot, orange, hazelnuts\*

BEEF TENDERLOIN  
balsamic braised endive, baby yukons, bordelaise sauce\*

### DESSERTS

APPLE CRISP  
cranberries, oatmeal streusel, french toast ice cream

CHOCOLATE OLIVE OIL CAKE  
dark chocolate mousse, olive oil ice cream

BUTTERMILK PANNA COTTA  
pomegranate, tangerine, blood orange sorbet

### VEGETABLE SIDES

(additional cost per item)

HEN OF THE WOODS MUSHROOMS 12

RED HOT RAPINI 11  
toasted garlic

LIGHT TEMPURA OF GREEN BEANS 14  
sweet and hot mustard

HERBED FRENCH FRIES 10

THREE COURSE PRIX-FIXE \$95 PER PERSON PLUS TAX, GRATUITY & BEVERAGES

THE RED CAT · 227 TENTH AVENUE, NEW YORK, NY 10011 · PH 212 242 1122 · WWW.THEREDCAT.COM

\* Consuming raw or undercooked food may increase your risk of foodborne illness.