



La Bastide
by Andrea Calotier

North Salem, New York

New Year's Eve Tasting Menu

Amuse-Bouche

Abundance potatoes, Perigord black truffle



Maine Lobster

*Florentino cauliflower, Tarragon,
Buddha's hand vinaigrette*



Dover Sole

*Cooked «Meuniere» with sunchokes,
vin jaune sauce, caviar Kristal*



Millbrook Venison

*Braised Dew Drop cabbage, foie gras,
huckleberry sauce grand veneur*



Kumquat and Timut peppercorn

*Grand Marnier biscuit, kumquat confit,
timut peppercorn ice cream, clementine emulsion*

\$195

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