



HOLIDAY SPECIALS

Dec. 20 through Jan. 1 | Dinner menu also available

Open Christmas Eve, Christmas Day, New Years Eve & New Years Day

STARTERS

Burrata Cheese

roasted shiitake mushrooms, chestnut salad, sherry vinegar and fresh sage

17

Dry-Aged Sirloin Carpaccio

served on Himalayan salt block with arugula, shaved Manchego and lemon oil

16

Crab Waldorf Salad

colossal lump crab meat served over a Waldorf salad of apples, pears, watercress, cranberries and roasted almonds

17

ENTRÉES

Seared Duck Breast

with sweet and sour red cabbage, roasted cipolini onions, baby carrots and red wine reduction

38

Chateaubriand For Two

traditional sliced filet mignon, roasted fingerling potatoes, baby carrots, haricot vert and a foie gras creamed mushroom sauce

92

Roasted Monkfish

with lobster chowder and applewood smoked bacon lardons

35

SIDE DISHES FOR TWO

Shaved Brussel Sprouts

parmesan oil, bacon lardons, shallots and garlic

11

Dauphinoise Potatoes

nutmeg custard and truffle butter

11

DESSERT

Pineapple Upside-Down Cake

12



Smith & Wollensky.

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