



CITIZEN

NEW YEARS EVE 2025

ANTIPASTI TRIO

OLIVES ASCOLANE WITH BROWN BUTTER AND PARMESAN HOLLANDAISE /
MARINATED PEPPERS, WHITE ANCHOVY AND WHIPPED RICOTTA BRUSCHETTA /
PIAVE VECCHIO WITH TRUFFLE HONEY /

SMOKED WHITEFISH TARTINE

SMOKED ONTARIO WHITEFISH RILLETTE / SQUID INK BRIOCHE / CAPER BERRIES /
YUZU KOSHO CUCUMBER / CAVIAR DE MUJÓL / MEYER LEMON / DILL

FENNEL SALAD

CRUSHED CASTELVELTRANO OLIVES / ORO BLANCO / ARGUMATO OIL /
CALABRIAN CHILI MARINATED PROVOLONE

FOGO ISLAND SNOW CRAB CAPPELLETTI

HOUSE-MADE PASTA / LEMON RICOTTA FILLING / SAFFRON WHEY SAUCE /
RAINBOW TROUT CAVIAR / PARMESAN / CHIVES

ROASTED HUDSON VALLEY DUCK

SHERRY-HONEY GLAZED DUCK BREAST / BELUGA LENTILS / CONFIT CARROT PURÉE /
SEARED BRUSSELS SPROUTS / ROASTED TOKYO TURNIPS / GRAND MARNIER JUS

CARROT STICKY TOFFEE PUDDING

ROASTED PARSNIP ICE CREAM / RUM CARAMEL / ROASTED WALNUT CRUMBLE

\$145 per person (not incl. tax and gratuity)

This menu is not suitable for dairy, gluten or egg allergies.
Substitutions can be made for fish and shellfish allergies.
Modifications can be made to accommodate nut allergies.