

HAPPY HOLIDAYS!

*In addition to our regular menu, we will offer the
following dinner specials for
Christmas Eve December 24th 2017*



SOUP

CELERIC BISQUE

seared Nantucket Bay scallops, quince,
smoked pimentón oil **16**

APPETIZERS

ESCAROLE SALAD

candied kumquats, prosciutto di parma,
walnut vinaigrette **14**

ENTRÉES

BUTTER POACHED LOBSTER

hearts of palm purée, baby fennel, radish salad **31**

10 OZ. AGED PRIME RIBEYE

roasted root vegetables, Guinness jus **31**

A photograph of two gift boxes. One is a dark grey box with a red ribbon and a red bow, tied with a red ribbon. The other is a white box with a red ribbon. They are set against a background of soft, out-of-focus lights.

sarabethsrestaurants.com

40 Central Park South

212-826-5959

****CHRISTMAS DAY WE WILL BE OPEN FROM 8AM-6PM
SERVING OUR BRUNCH MENU****

HAPPY NEW YEAR!

*Enjoy Live Jazz Music & our dinner specials in addition
to our limited dinner menu on New Year's Eve 2017*



75

AMUSE BOUCHE

OYSTER VICHYSOISE
potato, leek, micro celery

APPETIZER

CHILLED LOBSTER MAINE
shaved fennel, red watercress, blood orange
or
WAGYU BEEF CARPACCIO
paddlefish caviar, finger lime, smoked olive oil

MID

BEET SALAD
blood orange, mint, mache

ENTRÉE

COLORADO LAMB LOIN
korean yam purée, brussels petals,
pomegranate gastrique
or
HALIBUT
fingerling potatoes, peekytoe crab,
champagne beurre blanc

DESSERT

CHOCOLATE MOUSSE CAKE
golden raspberries & sabayon

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