



New Years Eve Dinner

Celebrate the New Year with us on December 31st & join us for an exclusive New Years Eve Dinner! Call (518) 350-7945 for reservations.

Appetizers

CLOTHESLINE BACON 25
candied maple & black pepper

RAW OYSTERS MP
raspberry mignonette
add caviar +mp

OYSTER "COCKTAIL" MP
crab, cocktail vinaigrette

POPOVERS 10
gruyère, black sesame

LOBSTER DUMPLINGS 23
miso, sesame, nori

BURRATA 18
green apple, beets, pepitas

GNOCCHI 35
boar Sausage, porcini, truffle

LAMB OCTO KEBOB 22
olive, moroccan spice, artichoke

ADELPHI HOUSE SALAD 14
gem lettuce, olives, grapes, sherry
vinaigrette, marcona almond

BEEF CARPACCIO 22
olive, arugula, parmesan

Entrees

VEAL CHOP 75
Celery root, snow peas, morel sauce

ROASTED CHICKEN 38
cipollini onion, baby carrot, Foie gras sauce

A5 WAGYU STRIP STEAK MP

NORWEGIAN SALMON 45
crab, endive, beet, cauliflower

DIVER SCALLOPS 45
leeks, potato rosti, caviar

SURF & TURF 65
filet mignon, lobster tail, potato purée,
brussel sprouts, bearnaise sauce

BISON SHORT RIB 42
polenta, kale, garlic chips, gremolata

Desserts

MINI CROQUEMBOUCHE | 15
vanilla cream, caramel, gold leaf

CAKE & ICE CREAM | 13
champagne semifreddo, mango, chocolate

MATCHA AFFOGATTO | 14
ginger ice cream, boba, tropical fruit

WHITE RUSSIAN CREME BRULEE | 15
espresso gingerbread shortbread