

✦ HAPPY NEW YEAR! ✦

FIRST COURSE

Chilled Seafood Platter 48

*4 oysters on the half shell, 4 clams, 4 shrimp cocktail,
tuna tartare, spicy calamari*

Duck Confit & Foie Gras Terrine 16

balsamic shallot jam, grilled baguette

MAIN COURSE

Dublin Lawyer 39

butter-poached lobster, porcini risotto, whiskey cream

12-oz Ribeye 37

potato & celery root gratin, grilled asparagus, béarnaise

DESSERT

Mint Chocolate Chip Cheesecake 11

champagne whipped cream



GRAFTON STREET

Executive Chef: Tom Borgia