FYR

short north

NEW YEAR'S EVE 2027

THE CHEF'S TABLE

FIRST

HIRAMASA CRUDO*

petrossian caviar, smoked crème fraiche, champagne ponzu, compressed pear

SECOND

FIRE-ROASTED MAINE LOBSTER*

charred sweet corn, roasted sunchoke, fermented chili, brown butter

THIRD

WILD MUSHROOM & BLACK TRUFFLE RISOTTO

parmesan reggiano, mushroom jus, crispy maitake, black truffle

FOURTH

HUDSON VALLEY DUCK*

black cherry bourbon gastrique, celery root puree, charred baby leeks, duck jus

FIFTH

DRY AGED OHIO BEEF*

45 day RL valley striploin, foie gras, bone marrow potato, bourbon beef jus

SIXTH

STRAWBERRY & CHAMPAGNE

strawberry, champagne, almond, chocolate

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.