

Wine by the Glass

Sparkling

Blanc de Blancs Grandial, France nv	16
Brut Rosé Côté Mas, Cremant de Limoux, France nv	18
Champagne Veuve Clicquot nv	30

White

Vermentino Château Minuty, 'Côtes de Provence Prestige Blanc' 2023	16
Sauvignon Blanc Sunday Mountain, Marlborough, New Zealand 2023	17
Chardonnay Au Bon Climat, Santa Barbara, California 2023	18
Sancerre Château de Sancerre, Loire Valley, France 2024	23
Chardonnay Bourgogne Blanc, Famille Vincent, 'JJ' France 2022	25

Red

Beaujolais Domaine Gaget 'Côte du Py', Morgon 2022	16
Côtes du Rhône E. Guigal, Southern Rhône Valley, France 2022	18
Bourgogne Rouge Louis Latour, Côteaux Bourguignons 'Les Pierres Dorées', Burgundy, France 2021	19
Cabernet Blend Leviathan, Napa Valley, California 2022	26
Margaux Château d'Issan, 'Blason d'Issan', France 2018	28

Rosé

Grenache, Cinsault, Syrah, Rolle Château de Berne, 'Ultimate' Provence, France 2024	17
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Half Bottles

Krug Grand Cuvée Champagne, France, nv	175
Krug Grand Rosé Champagne, France, nv	395
Sauvignon Blanc Alphonse Mellot, 'La Moussiere' Sancerre, France 2023	55
Chablis 1^{er} Cru Simonnet-Febvre 2023	75
Chablis Domaine Laroche 'Saint Martin' Burgundy, France 2023	58
Fumé Blanc Grgich Hills, Napa Valley, California 2021	46
Pinot Noir Louis Latour, Burgundy, France 2022	50
Cabernet Sauvignon Château Montelena Estate, Napa Valley, California 2019	220
Cabernet Sauvignon Pride Mountain Vineyards, Napa Valley, California 2021	84
Cabernet Sauvignon Shafer 'One Point Five', Napa Valley, California 2021	130
Pessac-Léognan Château Malartic Lagravière 2020	48

Ask About Our Daily Wine Feature

Cocktails

La Belle et la Bête Tito's Vodka, 1800 Silver Tequila, Mango, Passionfruit, Lime, Roobios Tea, Red Bull Yellow Edition, Q Mixer Tropical Ginger Beer	20
April in Paris Hendrick's Gin, Manzanilla Sherry, Raspberry, Rose Nectar, Lemon	20
Lemmy Caution Old Forester Rye, Tobacco Nectar, Xocolatl Mole, Orange Bitters	21
Amalfi Breeze Ketel One Vodka, Bacardi Rum, Aperol, Strawberry, Lime	18
Saint-Tropez Hennessy VS, Lime, Melon, Mint, Q Mixers Ginger Beer	20
From Monte Carlo, with Love Mount Gay Rum, Green Chartreuse, Maraschino, Lime, Pineapple	22
Masculin Féminin 1792 Bourbon, Genepy Alpes, Sweet Vermouth	21
New Bisou Bisou Lemongrass-Ginger Infused Ketel One Vodka, Green Apple, Q Mixers Elderflower Tonic	21
Barcelonette Dos Hombres Mezcal, Blanco Tequila, Aloe Vera, Cucumber, Winter Melon, Agave, Lime	22
C'est La Vie Belvedere Vodka, Elderflower, Strawberry, Lemon, Red Bull Sea Blue Edition	21
San Simón Cazadores Blanco Tequila, Pomegranate, Hibiscus, Habanero Shrub, Lime	21
Luxury Selections	
Sgroppino served table side Sorento Lemon Sorbet, Absolut Vodka, Blanc De Blancs	21
An Affair to Remember Belvedere Lake Bartęzek Single Estate Rye Vodka, Olive Brine, Beausoleil Oyster, White Sturgeon Caviar, Gold Leaf, Deconstructed Castelvetro Olive	34
Riviera Nights Código 1530 Reposado Tequila, Amaretto, Aperol, Lime	26
Santé Seventy-One Gin, Fig, Lemon, Honey	32
Zero Proof	
Nozeco Spritz Citrus Blend, Non-Alcoholic Bubbles	16
Passion Spritz Seedlip Grove, Passionfruit, Mango, Red Bull Yellow Edition	16
January in Paris Seedlip Grove, Raspberry, Rose Nectar, Lemon	16

Happy New Year 2026

We are thrilled you chose to celebrate with us!
All menu items are meant to be shared. The Chef
team will pace your meal to best enjoy the New
Year Experience.

Warm Epi Baguette +19

Rotisserie Drippings, Échiré Butter AOC, Sel Gris de Guérande

Hors d'oeuvres

Half Dozen Oysters Mignonette & Fresh Lemon

Warm Dates Marcona Almonds, Roquefort Cheese

Globe Artichoke Potato Confit, Mint, Sauce Verte, 50yr Balsamic

Leeks Vinaigrette Shallots, Chervil, Toasted Walnuts

Tomatoes à la Provençal Capers, Shallot, Champagne Vinegar

Hamachi Crudo* Green Apple, Celery Heart, Black Olive Oil

Yellowfin Tuna Cru* Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve

Appetizers

Campo Rosso Endive Salad Hazelnuts, Lodi Apples, Fourme d'Ambert

Grilled Hen of the Woods Brochette Mâche Salad, Basil Pistou

Wagyu Steak Tartare* Horseradish, Olive Tapenade, Gaufrette Chips

Lioni Burrata Roasted Peppers, Lemon Thyme, Chickpea Beignets

King Prawns à la Plancha Calabrian Chili Butter, Bottarga, Amalfi Lemon

Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs

Chilled Maine Lobster À la Nantaise* Celery Root Remoulade, Cucumber, Avocado

Entrées

Rôtisserie Chicken a la Moutarde Chanterelles, Watercress, Shoestring Potatoes

Faroe Island Salmon Pancetta, Savoy Cabbage, Tarbais Beans, Vin Jaune

Grilled Mediterranean Branzino Honeynut Squash, Lemon Confit, Radicchio Rosso di Tardivo

Maine Lobster Rigatoni Squid Ink, Heirloom Cherry Tomatoes, Fino Verde Basi

Black Winter Truffle Fettuccine Échiré Butter AOC, Cracked Pepper

Lamb Chops Merguez, Broccoli Rabe, Fig & Nicoise Olive Tapenade

Filet Mignon Au Poivre 'Paul Bert' Paris Mushroom Duxelle

Entrecôte Steak Frites Escargot Butter, Sauce Bordelaise

36oz Côte de Boeuf Market Potatoes, Bone Marrow, Sauce Diane *gf*

(supplement 35)

Desserts

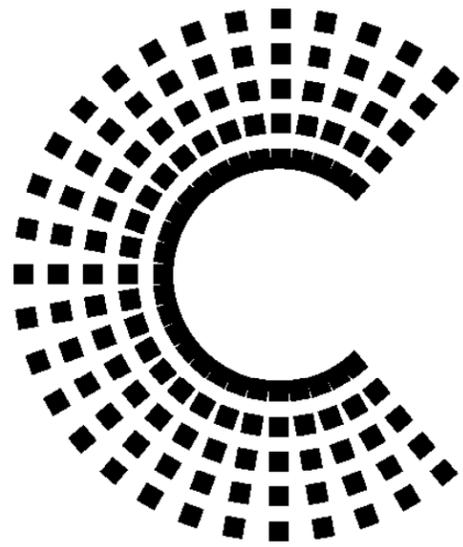
Crème Brûlée Espresso Custard, Raspberries

Honey Crisp Apple Beignets Saigon Cinnamon Sugar, Grand Marnier Anglaise

Profiterole Pistachio Praline, Raspberry Sorbet, Chocolate Sauce

Sorrento Lemon Citrus Mousse, Lemon Curd, Yuzu Granita

Choice of One Freshly Spun Flavor of Ice Cream or Sorbet



Cathédrale

NEW YORK CITY