

# 1833

KITCHEN & BAR

## New Year's Eve

5:00 to 10:00 p.m., December 31, 2024

Six Courses \$125 | with 🍷 Wine Pairing \$200

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AMUSE-BOUCHE **Black Tobiko** *ginger rice congee, tapioca crisp, wasabi greens* 🏠🌿

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FIRST COURSE CHOOSE ONE

**Frisée Salad** *apple, fennel, radish, smoked lardon, toasted cumin vinaigrette* 🏠🌿🌿

**Lemongrass Consommé** *pickled prawns, scallion grass, coriander, coconut, gremolata* 🌿

**Koji-Cured Carrots** *dehydrated wakame, yuzu pearls, black tahini vinaigrette* 🌿🌿

🍷 Champagne, Varnier-Fanniere, Blanc de Blancs, France, NV

SECOND COURSE CHOOSE ONE

**Smoked Leeks** *hazelnut, bronze fennel, long pepper, Champagne vinaigrette* 🏠

**Charred Hudson Valley Steelhead** *saffron aioli, puffed wild rice, zhoug, wasabi greens* 🏠

**Duck Terrine** *pickled fig, candied hibiscus, mustard seed, sourdough cracker* 🌿

🍷 Dry Rosé, Domaine Pradeaux, "Vesprée," Bandol, 2022

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INTERMEZZO **Snow Cone** *Kafir lime & lemon* 🌿

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MAIN COURSE CHOOSE ONE

**Wagyu Strip** *ube gratin, black garlic, truffle butter, confit asparagus, celeriac* 🌿

🍷 Barolo, Giamcomo Fennochio, Cannubi, Italy, 2018

**Iberico Porchetta** *bourguignon sauce, caraway, sunflower risotto, winter greens, carrot, caramel tuille*

🍷 Garnacha, Comando G, "La Bruja," Sierra de Gredo, Spain, 2022

**Pistachio-Dusted Cod** *miso carrot, celeriac and pomme purée, dehydrated herb, pickled chanterelle*

🍷 Chardonnay, Montbourgeau, "Montmain," Jura, France, 2020

**Orzo Carbonara** *trumpet mushroom, Castelvetro olive, mushroom lardon* 🏠🌿

🍷 Chardonnay, Montbourgeau, "Montmain," Jura, France, 2020

**Squid Ink Paella** *mussel, scallop, lobster, saffron sofrito, chorizo, white wine*

🍷 Albariño, Billsboro, Sawmill Creek Vyd, Seneca Lake, 2023

DESSERT CHOOSE ONE

**Lemon Hazelnut Torte** *hazelnut joconde, lemon curd, Frangelico cream* 🌿

🍷 Vignoles, Billsboro, "Après," Late Harvest, 2021

**Savory Basque Cheesecake** *rosemary, pomegranate, balsamic maple reduction, toasted hazelnut* 🌿

🍷 Vignoles, Billsboro, "Après," Late Harvest, 2021

**Chocolate Raspberry Bar** *dark chocolate cremeux, raspberry cream, white chocolate* 🏠🌿

🍷 Madeira, D'Olivieras, 5 year Medium Dry, Portugal, NV

🏠 Sourced from Local Farms

🌿 Gluten-Free 🌿 Vegetarian

Vegetarian options are available upon request; please no substitutions. Items are subject to change based upon availability.

## COCKTAILS

## SEASONAL

**The Original Sin 15**

*McKenzie Bourbon, housemade mulled cider, spiced syrup, egg white, cinnamon*

**Pearabalic 16**

*Harridan Vodka, pear liqueur, balsamic, herbs*

**Pie in the sky 15**

*dark rum, peach liqueur, pomegranate juice, allspice, Fee. Bros bitters, brown sugar, salt*

**It's Fall, Spritzes 15**

*red wine, calvados, allspice syrup, cava, soda*

## SPUN-UP CLASSICS

**William Howard Taft (Roosevelt) 15**

*dark rum, coffee liqueur, fresh orange, maple, vanilla cream*

**Upstate Old Fashioned 16**

*McKenzie Rye, Fee. Bros bitters, tart cherry syrup*

**Warmer Winds 16**

*mezcal, blanco tequila, orange liqueur, tumeric, grapefruit, Aleppo chili, salt*

## BEER BOTTLES &amp; CANS\*

**"Fällen," Smoked Helles Lager,\* 16oz 14**

*Aurora Brewing Company, New York*

**"Moosin' Around" Session IPA,\* 12oz 8**

*Brewery Ardennes, Geneva, NY*

**La Crema, Cream Ale,\* 16oz 12**

*Aurora Brewing Company, New York*

**Harvest Cider, "Un-Sweet"\* 12oz 12**

*Phonograph Cider, LaFayette, NY*

**Bräuweise, Hefeweizen, 500ml 16**

*Ayinger, Germany*

## SPIRIT FREE

\*Contains trace amounts of alcohol

## COCKTAILS

**Edgar Allan Poe's Daughter 10**

*lime, simple syrup, Ithaca Ginger Beer, cherry, tajin, salt*

**Abraham's Secret 10**

*Fever Tree Tonic, Fee Bros. lemon bitters,\* lime, cucumber*

**Brew of Requirement 9**

*pomegranate juice, hibiscus syrup, iced tea, fresh mint*

## DRINKS

**Betty Buzz Soda 8**

*meyer lemon*

**Kombucha 7**

*assorted flavors*

## WINES BY THE GLASS

## SPARKLING

**Cava, Paul Cheneau, Brut 11 | 42**

*Spain, NV*

**Champagne, JY Perard, "Extravagance" 25 | 90**

*Champagne, NV*

## WHITE &amp; ROSÉ

**Dry Rosé, Billsboro 12 | 46**

*Finger Lakes, 2023*

**Sauvignon Blanc, Sandy Cove 12 | 46**

*New Zealand, 2022*

**Pinot Grigio, Cora 11 | 42**

*Italy, 2022*

**Dry Riesling, Ravines 12 | 46**

*Finger Lakes, 2020*

**Chardonnay, Folk Tree 12 | 46**

*Lodi, California, 2022*

**Chardonnay, O. Morin, Chitry, "Constance" 17 | 68**

*Burgundy, 2022*

## RED

**Pinot Noir, Dusoil 12 | 46**

*Lodi, California, 2022*

**Pinot Noir, Eric Kent, "Appellation Series" 19 | 74**

*Santa Rita Hills, California, 2020*

**Montepulciano, De Fermo, "Concreto" 15 | 55**

*Abruzzo, Italy 2022*

**Red Blend, Dattera Viticultores "Azos de Pobo" 15 | 55**

*Val do Bibei, Spain 2019*

**Cabernet Franc, Boundary Breaks 14 | 52**

*Finger Lakes, 2022*

**Cabernet Sauvignon, Los Vascos 12 | 46**

*Chile, 2022*

**Cabernet Sauvignon, Logan Farrell 19 | 73**

*Napa Valley, California, 2023*

## ORPHAN WINE PROGRAM

*bottles and glasses left binless by menu and vintage changes*

**Orphan Glass 15**

*rotating selection available until gone*

**Orphan Bottle 55**

*one-off bottles left behind by our ever changing wine list, original pricing is typically between \$70 and \$100*