Happy New Year from The Compound Restaurant 2025

First Course

Deviled Eggs and Caviar
White Sturgeon Caviar, Smoked Trout Roe, Chives
Blini, Frisée and Pickled Red Onion

Black Eyed Pea Chopped Salad
Iceberg Lettuce, Radicchio, Cherry Tomatoes, Pepperoncini, Red Onion
Uncured Salami, Aged Provolone
Oregano-Red Wine Vinaigrette

Hudson Valley Foie Gras Torchon
Toasted Brioche Soldiers, Quince and Apricot Mostarda
Traditional Garnish

Hog Island Oysters on the Half Shell
"Hogwash", Serrano Chile, Cilantro, Shallot, Rice Vinegar

Salad Lyonnaise
Soft Cooked Egg, Pickled Shallots, Brioche Breadcrumbs
Frisée, Dijon Mustard Vinaigrette

Classic Steak Tartare
Hand Cut Tenderloin, Shallot, Parsley
Dijon Mustard, Tabasco, Worcestershire Sauce, Olive Oil
Raw Egg Yolk, Toasted Brioche

French Onion Soup
Caramelized Onions, Beef Broth
Croutons and Gruyère Cheese

Avocado Croissant
Toasted Croissant, Fork Smashed Haas Avocado, Pickled Red Onion
Whipped Feta and Calabrian Chile- Honey

Prix-Fixe $150.00 per person

Supplemental Caviar Service Available $MP
California White Sturgeon Caviar
Traditional Accompaniments

Help Conserve Our Environment's Resources, We Serve Our Own Filtered Water

Please restrict cellular phone use to front lobby
Compound Gift Certificates - So Perfect for any Occasion

It's Not Just a Gift.....It's An Experience

Main Course

Garden Quiche
Flaky Pastry, Mushrooms, Leeks, Gruyere Cheese
Butter Lettuce and Champagne Vinaigrette

Smoked Salmon
Everything Bagel, Scallion Cream Cheese
Capers, Red Onion, Cucumber, Pickled Beets

Maine Lobster Benedict
Soft Poached Eggs, Toasted Old Bay Biscuit, Butter Poached Lobster Salad
O'Briens Potatoes and Sauce Bearnaise

Braised Short Rib a' La Marmite
Yukon Gold Potatoes, Baby Carrots, Button Mushrooms, Pearl Onions
Marmite Spiked Red Wine Sauce

Tuna Nicoise Salad
Seared Rare Yellowfin Tuna
Green Beans, Arugula, Yukon Gold Potato, Black Olives
Hard Boiled Egg, Cherry Tomato, Cucumber
Dijon Mustard Vinaigrette

Scottish Salmon En Croute
Puff Pastry, Spinach, Mushroom Duxelles
Buttered Asparagus and Hollandaise

Steak Au Poivre
Prime 12oz. New York Strip
Black and Green Peppercorn-Cognac Sauce
French Fries, Asparagus

SIDES

Macaroni Gratin 12

Crispy Onion Rings 10

Sauteed Spinach 12

Truffle Fries 16

Shiitake Mushrooms
Herbed Beurre Blanc 16

Desserts

Coke Float
Sugar Cane Coca Cola, Vanilla Ice Cream, Chocolate Chip Cookies

Spiced Donuts
Hard Sauce, Apple Purée

Profiteroles
Chocolate Sauce, Vanilla Ice Cream, Brandied Cherry

Butterscotch Budino
Candied Pecans, Black Berries, Chantilly Cream

Executive Chef Weston Ludeke

A Mark Kiffin Restaurant