



**ST REGIS**  
**NEW YORK**

**HOLIDAY OFFERINGS 2019**

**CELEBRATE THE HOLIDAYS  
AT THE ST. REGIS NEW YORK!**

**FOR RESERVATIONS, PLEASE VISIT  
[WWW.EXPLORETOCK.COM/STREGISNEWYORK](http://WWW.EXPLORETOCK.COM/STREGISNEWYORK)**

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# HOLIDAY EVENTS 2019

## THANKSGIVING DAY — THURSDAY, NOVEMBER 28<sup>TH</sup>

PLEASE JOIN US FOR AN ELEGANT THANKSGIVING DINNER  
FEATURING A TRADITIONAL THREE COURSE MENU FOR \$165.00 PER PERSON\*  
A THREE COURSE CHILDREN'S MENU (12 YEARS OLD AND UNDER) \$85.00 PER CHILD  
SEATING TIMES: 12:00PM-8:00PM,  
(AFTERNOON TEA SERVICE WILL NOT BE AVAILABLE ON THANKSGIVING DAY)

## ST. REGIS GINGERBREAD WORKSHOP — DECEMBER 14<sup>TH</sup>, 15<sup>TH</sup>, 21<sup>ST</sup> & 22<sup>ND</sup>

JOIN US THIS HOLIDAY SEASON FOR OUR THIRD ANNUAL ST. REGIS GINGERBREAD WORKSHOP.  
ENJOY AN ELEGANT TEA SERVICE WITH KID-FRIENDLY OFFERINGS SERVED ALONGSIDE HOMEMADE HOT CHOCOLATE AND  
WARM APPLE CIDER, WHILE DECORATING YOUR GINGERBREAD MASTERPIECE. SERVED WITH OUR SIGNATURE AFTERNOON  
TEA DELIGHTS.  
EVENT TIME: FROM 1:00PM UNTIL 3:00PM  
\$85.00 PER PERSON\*

## CHRISTMAS EVE — TUESDAY, DECEMBER 24<sup>TH</sup>

PLEASE JOIN US FOR AN ELEGANT CHRISTMAS EVE DINNER  
FEATURING A TRADITIONAL THREE COURSE MENU FOR \$165.00 PER PERSON\*  
A THREE COURSE CHILDREN'S MENU (12 YEARS OLD AND UNDER) \$85.00 PER CHILD\*  
SEATING TIMES: 5:00PM-8:00PM  
PLEASE CALL THE ASTOR COURT RESTAURANT TO MAKE YOUR RESERVATION AT 212-339-6846  
OR YOU MAY RESERVE ONLINE VIA OPENTABLE.

## CHRISTMAS DAY — WEDNESDAY, DECEMBER 25<sup>TH</sup>

PLEASE JOIN US FOR AN ELEGANT CHRISTMAS DINNER  
FEATURING A TRADITIONAL THREE COURSE MENU FOR \$165.00 PER PERSON\*  
A THREE COURSE CHILDREN'S MENU (12 YEARS OLD AND UNDER) \$85.00 PER CHILD\*  
SEATING TIMES: 12:00PM-7:00PM  
(AFTERNOON TEA SERVICE WILL NOT BE AVAILABLE ON CHRISTMAS DAY)

## NEW YEAR'S EVE — TUESDAY, DECEMBER 31<sup>ST</sup>

WELCOME 2020 WITH A FOUR-COURSE PRIX FIXE DINNER ACCOMPANIED BY A CHAMPAGNE WELCOME RECEPTION,  
PREMIUM OPEN BAR AND PASSED MIDNIGHT SNACKS.  
THE EVENING IS PRICED AT \$550.00 PER PERSON\*  
CHAMPAGNE WELCOME RECEPTION BEGINS AT 8:00PM  
FOUR-PIECE BAND AND DANCING FROM 9:00PM — 1:00AM  
COCKTAIL ATTIRE RECOMMENDED

## JACK'S CHAMPAGNE CLUB

EXPERIENCE OUR EXCLUSIVE CHAMPAGNE BAR THIS HOLIDAY SEASON. ESCAPE THE WINTER WEATHER AND STEP INTO A  
FESTIVE CHAMPAGNE CAVE. EACH WEEK WE WILL OFFER A TASTING FEATURING VEUVE CLICQUOT LA GRANDE DAME, DOM  
PERIGNON, KRUG, MOET MCIII AND OTHER VINTAGES, ALONGSIDE TASTEFULLY PAIRED CANAPÉS AND SMALL BITES.

HOTEL GUESTS MAY VISIT JACK'S CHAMPAGNE CLUB ON A FIRST-COME, FIRST SERVED BASIS.  
ALTERNATIVELY, HOTEL GUESTS MAY RESERVE ONE OF THE EXCLUSIVE EXPERIENCES THROUGH TOCK, STARTING FROM  
\$650\*. NON-HOTEL GUESTS MUST MAKE A RESERVATION THROUGH TOCK, STARTING FROM \$650\* FOR TWO GUESTS, PLUS  
TAXES AND GRATUITY.

DATES: NOVEMBER 29 — DECEMBER 28 (TUESDAY — SATURDAY)

\*PRICES ARE EXCLUSIVE OF TAX & GRATUITY

# HAPPY THANKSGIVING

THURSDAY NOVEMBER 28, 2019

## AMUSE

PORCINI & CHESTNUT "CAPPUCCINO"  
TOASTED SPICED PEPITA SEEDS, MAPLE CRÈME FRAICHE

## APPETIZER

GRILLED RADICCHIO SALAD & DUCK CONFIT  
SMOKEY BLUE CHEESE, DRIED CHERRIES, CANDIED PECANS  
WINTER CITRUS VINAIGRETTE

BAKED RICOTTA TOAST  
OVEN DRIED TOMATOES & SPICED KALE CHIPS  
PAN SEARED SCALLOPS  
BROWN BUTTER CAULIFLOWER PUREE, SHAVED WINTER TRUFFLES

## MAIN COURSE

ROASTED HERITAGE TURKEY  
CASSEROLE OF HARICOT VERTS AND EXOTIC MUSHROOMS, PRESSED TURKEY TÈRRINE,  
SOURDOUGH BREAD PUDDING, POTATO PUREE, ORANGE AND CRANBERRY MAPLE SAUCE

GLAZED BEEF SHORT RIBS  
ROASTED FALL VEGETABLE PAVE, RAINBOW SWISS CHARD, RED WINE SAUCE

MOLE GRILLED LAMB CHOPS  
HERB POLENTA, CHARRED CORN, LIME CREMA & NATURAL JUS

LOBSTER GNOCCHI  
MUSTARD GREENS, PARMIGIANO REGGIANO, LOBSTER BUTTER REDUCTION

VEGAN SPICY SAUSAGE & KALE CASSEROLE  
ROASTED FARO & CHICK PEA

## DESSERT

CRÈME BRULE  
OVEN ROASTED BABY PUMPKIN BRULE, SPICE MADELEINE

OR

CHOCOLATE PEAR WILLIAM MOUSSE, ALMOND FINANCIER  
CINNAMON GELATO

OR

GERMAN STYLE CHOCOLATE PIE  
55% VALRHONA DARK CHOCOLATE, SHREDDED COCONUT, PECAN,  
DULCE DE LECHE GELATO

THREE COURSES - \$165.00 PER PERSON

PRICE IS EXCLUSIVE OF TAX & GRATUITY. 18% GRATUITY WILL BE ADDED FOR ALL PARTIES

# MERRY CHRISTMAS

WEDNESDAY DECEMBER 25<sup>TH</sup>, 2019

## AMUSE

CAVIAR & CHIVE CREAM FILO

## STARTER

CLASSIC ST. REGIS LOBSTER BISQUE

FENNEL CRÈME FRAICHE

OR

CRISPY SWEETBREADS

AGED PORT & THYME ROASTED FIGS, FRISEE & ENDIVES

OR

CRANBERRY & GOAT CHEESE TART

FINE HERB SALAD, CANDIED WALNUT VINAIGRETTE

## MAIN COURSE

HORSERADISH CRUSTED FILET OF BEEF

PARSLEY & THYME SCENTED BABY POTATOES, ROASTED BONE MARROW JUS

OR

TRUFFLE FILLED CHICKEN

STONE GROUND POLENTA, WILD MUSHROOMS, PANCETTA PEPPERCORN SAUCE

OR

BRAISED LAMB SHANK

POMMES PUREE, STEWED WINTER VEGETABLES, NATURAL JUS

OR

ROASTED WINTER COD

SHRIMP & SMOKED MUSSEL RISOTTO, CREAMY GARLIC TOMATO CHUTNEY

VEGETARIAN BLANQUETTE

SAUTÉED SEITAN, SWEET POTATO NOODLES, MUSHROOM GINGER CREAM

## DESSERT

GATEAU ST HONORÉ

VANILLA CRÈME PATISSIERE PATE A CHOUX, SALTED CARAMEL CRÈME CHANTILLY

OR

DARK CHOCOLATE MOUSSE CAKE

70% BITTER CHOCOLATE MOUSSE, HIBISCUS GELEE, FLOURLESS SPONGE CAKE, RICE KRISPY CRUNCH

OR

CANDY CANE CHEESECAKE,

GINGER BREAD CRUMB BASE, EGGNOG GELATO SLADE

THREE COURSES \$165.00 PER PERSON

PRICE IS EXCLUSIVE OF TAX & GRATUITY. 18% GRATUITY WILL BE ADDED FOR ALL PARTIES

# NEW YEAR'S EVE

DECEMBER 31, 2019

## AMUSE BOUCHE

OYSTER & SOFRITO

## FIRST COURSE

TRUFFLE CHICKEN TERRINE, ICE WINE GELEE

## SECOND COURSE

CAVIAR & POACHED EGG

*LEEK NAGE*

## THIRD COURSE

CHERMOULA ROASTED GROUPER

*WINTER VEGETABLE COUS COUS, CITRUS CREMA*

OR

VEAL OSSO BUCCO

*WINTER MUSHROOMS & BLACK TRUFFLE, BROWN BUTTER POTATO PUREE*

OR

PUMPKIN CHAMPAGNE RISOTTO

*WHIPPED MASCARPONE, AGED PARMESAN*

OR

SPICED DUCK BREAST

*SWEET POTATO PUREE, PLUM JUS*

## DESSERT TASTING

YUZU MOUSSE, PEANUT BUTTER CHOCOLATE CAKE,

AND SPICE BERRY CREMEUX

\$550.00 PER PERSON

PRICE IS EXCLUSIVE OF TAX & GRATUITY. 18% GRATUITY WILL BE ADDED FOR ALL PARTIES