

# New Year's Eve 2023

\$65 per guest

## FIRST

### **NYC BURRATA**

red and yellow beets, apple cider, rustic bread

### **CREAMY MUSHROOM SOUP**

toasted brioche, chili oil

### **SHAVED SPROUTS SALAD**

gala apple, pepitas, goat cheese, mustard vinaigrette

## SECOND

### **BRAISED SHORT RIBS**

whipped potato puree, cipollini onion, red wine sauce

### **PAN ROASTED TRUE NORTH SALMON**

brussels sprouts, maple glazed carrot puree

### **BUTTERNUT SQUASH RISOTTO**

wild mushroom, swiss chard, cultured brown butter, sage

### **PRIME RIB** (+\$20 PER PERSON)

mashed potato, asparagus, red wine sauce

## THIRD

### **TIRAMISU**

whipped espresso coffee

### **TMK DOUBLE CHOCOLATE CHIP COOKIE SKILLET**

salted caramel gelato

*gluten free and vegan options available  
upon advance request*

**TRADEMARK**  
bar + kitchen

executive chef **alex mixcoatl**

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consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**TRADEMARK**  
bar + kitchen

\$25 per child under 12

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## FIRST

### **MARGHERITA FLATBREAD**

tomato, parmesan

### **MAC + CHEESE WITH CHICKEN**

### **SMASHED CHEESEBURGER**

cheddar, pickle, secret sauce, bacon

### **PASTA WITH BUTTER**

topped with pangrattato

### **LUMACHE PASTA**

butcher's meatballs, pomodoro sauce

### **LITTLE GEMS SALAD**

castelvetro olives, provolone, crostini,  
italian vinaigrette

## DESSERT

### **COOKIES & CREAM**

double chocolate chip cookie with  
salted caramel gelato or  
or chocolate chocolate chip gelato

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