The Lowell

NEW YORK

HOLIDAY



THANKSGIVING | HOLIDAY | CHRISTMAS DAY | NEW YEAR'S EVE | AFTERNOON TEA

PEMBROKE ROOM-



THANKS GIVING 2019

Glass of Champagne Pommery

Or

"Töst" made of Cranberry Juice, White Tea and Ginger

APPETIZERS

Roasted Butternut Squash Soup Toasted Pumpkin Seeds

ENTREÉS

Traditional Thanksgiving Turkey

Maple Sweet Potatoes, Lemon Brussels Sprouts, Sage Sausage & Chestnut Stuffing, with Kumquat
Cranberry Sauce

DESSERTS

Pumpkin Pie Vanilla Bean Gelato

\$125 per person New York City Sales Tax and Gratuity Additional



NEW YORK

- JACQUES BAR



THANKSGIVING 2019

SHRIMP COCKTAIL 19

ENDIVE PEAR AND POMEGRANATE SALAD 19

MALPECQUE OYSTERS MIGNONETTE 32

PUMPKIN SOUP 19

MUSHROOM RISOTTO WITH TRUFFLES 45

CHICKEN POT PIE 32

TURKEY CLUB SANDWICH 28

CRAB CAKE, TARTAR SAUCE 36

CAMEMBERT & CO 19

CALVADOS ICE "GRANITE" 19

PECAN PIE, BOURBON ICE CREAM 19

WARM CHOCOLATE BROWNIE, VANILLA ICE CREAM 19

CAFE "DIABLE" AND "SMORES" 15



The Lowell

NEW YORK



appetizers

PUMPKIN SOUP

CRAB CAKE with Tartar Sauce

NANTUCKET BAY SCALLOPS

SMOKED TROUT with Horseradish

OSSETRA CAVIAR with Blinis and Garnishes

HUITRES MALPECQUE

Mignonette Malpecque Oysters

TERRINE DE FOIE GRAS AU CASSIS

Terrine of Duck Liver

SAUMON FUMÉ AU CAVIAR

Smoked Salmon with Caviar

QUENELLES DE BROCHET LYONNAISE

"Quenelles" Of Pike, Champagne Sauce

SALADE DE BETTERAVE ET CHÈVRE

Beet Salad with Goat Cheese

main courses

ROASTED TURKEY, YAMS, CHESTNUTS, CRANBERRIES

ROAST BEEF with Baked Potato and Chives

MAINE LOBSTER with Thyme Butter

SAUTÉED COD With Succotash

GRILLED SALMON With Lemon And Honey

RISOTTO AU SAFRAN Saffron Risotto

POULET RÔTI "GRAND MÈRE" for Two

MÉDAILLON DE VEAU AUX CHAMPIGNONS

Veal Médaillon with Mushrooms, Pearl Onions

CÔTELETTES D'AGNEAU, GRATIN À L'ÉPOISSE

Lamb Chops with Gratin of Époisse Cheese

desserts

PECAN PIE, BOURBON ICE CREAM

FUDGE BROWNIE À LA MODE

APPLE COBBLER, VANILLA ICE CREAM

CANDIED FRUIT RICE PUDDING

FROMAGES AFFINÉS ET PAIN AUX NOIX GRILLÉ

Assorted Cheeses, Grilled Walnut Bread and Fruits

"MONT BLANC"

OEUF À LA NEIGE

Whisked Egg White Coated in Vanilla, "Crème Anglaise"

MOUSSE AU CHOCOLAT, SAUCE GRAND MARNIER

Dark Chocolate Mousse, Grand Marnier Sauce

SOUFFLÉS

Grand Marnier, Chocolat, Pistache

\$155 per person, 3 Course Prix Fixe

* please advise your Captain of any allergies

THE PEMBROKE ROOM

afternoon tea

THE CLASSIC PEMBROKE TEA

\$65 per person

DAMMANN FRÈRES

Loose Leaf Teas and Herbal Infusions

SEASONAL ENGLISH TEA SANDWICHES

Cucumber and Dill | Ham and Cheddar Apple Chutney Turkey and Cranberry Mayonnaise | Filet Mignon with Chipotle Mayonnaise | Scottish Smoked Salmon with Caviar

TRADITIONAL SCONES

Homemade with Lemon Curd and Devonshire cream

HOLIDAY SWEETNESS

Petit Fours, Assorted Fruit Tarts, French Pastries and Macaroons



Choose one of the following:

One glass of Poema Cava Brut Rosé, Fonseca Red Port or Sherry Bristol Cream

DAMMANN FRÈRES

Loose Leaf Teas and Herbal Infusions

SEASONAL ENGLISH TEA SANDWICHES

Cucumber and Dill | Ham and Cheddar Apple Chutney Turkey and Cranberry Mayonnaise | Filet Mignon with Chipotle Mayonnaise | Scottish Smoked Salmon with Caviar

TRADITIONAL SCONES

Homemade with Lemon Curd and Devonshire cream

HOLIDAY SWEETNESS

Petit Fours, Assorted Fruit Tarts, French Pastries and Macaroons

THE LOWELL IMPERIAL TEA

\$115 per person

CHAMPAGNE

One glass of Pommery, Champagne Brut

CAVIAR

Organic American farm-raised Caviar 1oz for two Accompanied with toast points and condiments The Caviar service is for two guests

DAMMANN FRÈRES

Loose Leaf Teas and Herbal Infusions

SEASONAL ENGLISH TEA SANDWICHES

Cucumber and Dill | Ham and Cheddar Apple Chutney Turkey and Cranberry Mayonnaise | Filet Mignon with Chipotle Mayonnaise | Scottish Smoked Salmon with Caviar

TRADITIONAL SCONES

Homemade with Lemon Curd and Devonshire cream

HOLIDAY SWEETNESS

Petit Fours, Assorted Fruit Tarts, French Pastries and Macaroons

THE PEMBROKE ROOM



In celebration of the festive season, please choose a Noir Parfumé Black Tea with notes orange peels, caramel, and a hint of maraschino cherry, or a Vert Parfumé Green Tea with hints of cinnamon, vanilla, apple, and ginger or our delightful "Tisane de Noel" which is the ideal decaffeinated option, featuring a blend of cinnamon, cocoa, pink peppercorn and a hint of ginger and pepper.

BLACK TEAS

HOLIDAY TEA NOIR

The orange, caramel and pineapple dominate this blend of teas from China and Ceylon.

EARL GREY

The most famous flavored tea comes from a simple blend of China teas with fine bergamot from Calabria.

ENGLISH BREAKFAST

Blend of Ceylon, Darjeeling and Assam teas. With a drop of milk, it is the perfect cup for early risers.

CEYLON ORANGE PEKOE

An aromatic classic black tea with medium body. Light caramelized flavor.

BLUE GARDEN

This "Jardin Bleu" blend of black teas sourced from Ceylon and China is flavored with rhubarb and wild strawberry, scattered with cornflower's petals to lend a fruity note to the infusion.

LAPSANG SOUCHONG

This pungent smoky flavor has become a classic, a great accompaniment to savory dishes.

ANICHAI

A Chai black tea perfectly blended with cardamom, ground ginger and cloves, red berries and assorted Indian spices. This tea is full bodied and delicately spiced.

VANILLE

Blend of Ceylon and China teas with vanilla flavor, embellished with vanilla cuts and flower petals. This soft and sweet infusion with warm and biscuits scents can be enjoyed with milk.

GREEN TEAS

HOLIDAY TEA VERT

Flavored with vanilla and spice flavors as orange peels and apple pieces offer a unique taste.

MANDARIN JASMINE

A green and strongly perfumed jasmine tea enriched with jasmine flowers.

NUIT A VERSAILLES

Bergamot essential oil, kiwi, yellow peach, orange blossom and violet blossom flavors. Sencha tea adorned with orange blossom and pink corn-flower petals.

GENMAI CHA

A mixture of Bancha green tea, roasted rice and puffed rice with hints of green, maritime and roasted cereal aroma.

L'ORIENTAL

Blended with passion fruit, bush peach and wild strawberry flavors, and embellished with fruits pieces and flower petals to deliver a highly fragrant cup.

HERBAL & FRUIT INFUSIONS

TISANE DE NOËL

Lemon balm, cocoa bean, cardamom and ginger give this tisane, lovely spicy and cocoa notes.

CHAMOMILE FLOWERS

A tranquil and calming herbal infusion of sweet and fragrant golden chamomile blossoms, this tea is mild and sweet with a soft and musty aroma.

LEMON VERBENA

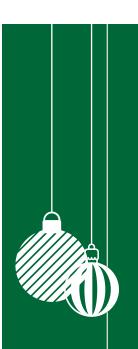
Flavors of lemongrass, lime and mint, fully embodied with orange blossom.

ROOIBOS CITRUS

Blended with lemon, clementine and blood orange essential oils, kola flavor, embellished with orange peels and sunflowers.

MENTHE POIVRÉE

A hardy, herbaceous plant, peppermint is harvested during summer before it flowers. It is known for its strong menthol aroma, it lends itself gladly to aromatize syrups or fruit salads.









PEMBROKE ROOM

CHRISTMAS DAY MENU

Wednesday, December 25,th 2019 12PM-5:00PM



Glass of Champagne Pommery or "Tost" Made of Cranberry Juice, White Tea and Ginger

appetizers

CREAMY MAINE LOBSTER BISQUE with Sherry and Thyme

entreés

HERB ROASTED PRIME RIB
Mashed Fingerling Potatoes & Glazed Baby Carrots

desserts

BÛCHE DE NOËL

Traditional Chocolate Sponge Cake
with Chocolate Buttercream

\$125 per person

New York City Sales Tax and Gratuity Additional

The Lowell

NEW YORK





new year's eve

MENU DE RÉVEILLON DU NOUVEL AN

KIR ROYAL ET BLINI AU CAVIAR

HUITRES AU CHAMPAGNE

Oysters in Champagne Sauce

SAUMON FUMÉ ROYALE

Smoke Salmon with Caviar

LANGOUSTINES AU CURRY

Curried Langoustines, Frisée, Apple

SALADE AUX ENDIVES, POIRES ET NOIX

Endive, Pear and Walnut Salad

TERRINE DE FOIE GRAS À LA GELÉE AU SAUTERNES

Foie Gras Terrine with Sauternes "Gelée"

FILET DE BOEUE AUX TRUFFES PÉRIGUEUX

Beef Filet with Madeira Truffle Sauce

BASS AU CHAMPAGNE ET CAVIAR

Bass Baked in Champagne with Caviar

CANETON À L'ORANGE, RIZ SAUVAGE

Duck Breast with Orange and Wild Rice

CÔTELETTES D'AGNEAU AU ROMARIN

Lamb Chops with Rosemary and Provencal Tian

RISOTTO AU HOMARD ET SAFRAN

Saffron Risotto with Lobster

BRIE DE MEAUX AUX TRUFFES

Brie Layered with Ruffles and Grilled Walnut Bread

"GRANITÉ" À LA CLÉMENTINE

Ice Shaved with Clementines

BABA AU RHUM

Baba with Flambéed Rum and Créme Fraîche

CASSONADE À LA VANILLE

Vanilla Bean and Fruit "Cassonade"

TOURTE CHAUDE AU CHOCOLATE NOIR, GLACE MOCHA

Dark Chocolate "Tourt", Mocha Ice Cream

TOURTE AUX NOIX, GLACE BOURBON

Walnut Tart with Bourbon Ice Cream

SOUPE DE FRUITS ROUGE, GLACE À LA VANILLE

Berries Steeped in Red Wine, Vanilla Ice Cream

PETITS FOURS

DEMITASSE

\$195 per person

* please advise your Captain of any allergies

AJORELLE 28 EAST SIXTY THIRD STREET NEW YORK. NY 10065 WWW.MAJORELLENY.COM