



HAPPY CRÚ YEAR!

Monday, December 31, 2018
 Gala Seating from 5:00 - 10:30 pm for \$55

SOMM PICKS

Perrier-Jouët Grand Brut Champagne
 22 gl | 85 btl

Neyers Chardonnay
 15 gl | 60 btl

Faust Cabernet Sauvignon
 23 gl | 90 btl

Davis Bynum Pinot Noir
 18 gl | 70 btl

WELCOME AMUSE-BOUCHE

SEARED WAGYU OSCAR

STARTERS

LOBSTER BISQUE
 american caviar, goat cheese crostini

BABY LETTUCES
 shaved fennel, fuji apples,
 candied walnuts, point Reyes blue cheese,
 pomegranate vinaigrette

BLUE POINT OYSTERS ROCKEFELLER
 pernod spinach, apple smoked bacon,
 ciabatta crumbs

**CRAB STUFFED
 JUMBO SHRIMP SCAMPI**
 prosciutto wrapped, roma tomato, fresh basil,
 radicchio, lemon, creamy robiola polenta

TORTELLONI FONDUTA
 black truffle butter,
 shaved black truffles, parmesan

ENTRÉES

ROASTED RACK OF LAMB
 rosemary roasted fingerlings,
 butternut squash, brussels sprouts
 & fig mint demi

CAST IRON SEA SCALLOPS
 spinach parmesan risotto,
 golden tomato marinara

PAN SEARED SEA BASS
 shaved winter black truffles,
 roasted parsnip purée,
 jumbo asparagus

FILET MIGNON
 lobster yukon gold mash,
 haricot vert, foie gras butter

DESSERTS

MOLTEN CHOCOLATE LAVA CAKE
 raspberry coulis, whipped cream

**ITALIAN CHRISTMAS PANETTONE
 BREAD PUDDING**
 eggnog crème anglaise

**WHITE CHOCOLATE MOUSSE
 & CRISPY CARAMEL TUILE**
 fresh berries & amaretti crumble

