

# HAPPY CRÚ YEAR!

Monday, December 31, 2018

Perrier-Jouët Grand Brut Champagne  
25 gl | 100 btl

Neyers Chardonnay  
18 gl | 70 btl

Faust Cabernet Sauvignon  
28 gl | 115 btl

Davis Bynum Pinot Noir  
15 gl | 60 btl

*Welcome Amuse-Bouche*

**AHI TUNA TARTARE** on wonton crisp

## *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

## *Entrees*

### **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



\$55 per guest