

HAPPY CRÚ YEAR!

Monday, December 31, 2018

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

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