



Christmas Eve

December 24th, 2019 | 4:00 - 10:00 pm

“There is nothing in the world so irresistibly contagious as laughter and good humor.”

- Charles Dickens, *A Christmas Carol*

APPETIZERS

LOBSTER & CRAB BISQUE 9
sherry cream, parmesan paesano crostini

WILD MUSHROOM RAVIOLI 12
roasted butternut squash
& brown butter sage sauce

CRU CHRISTMAS SALAD 10
baby lettuces, shaved brussels sprouts,
heirloom tomatoes, warm goat cheese,
lemon-thyme vinaigrette

AHI TARTARE 15
avocado, cucumber, cilantro,
vine ripened tomato, citrus olive tapenade

LOBSTER & SHRIMP POTSTICKERS 14
roasted fresno chilies, spicy lemon sauce

ENTRÉES

ROASTED RACK OF LAMB 28
truffle potato gratin, broccolini,
red wine demi

CAST IRON SEARED SEA SCALLOPS 28
spinach-parmesan risotto,
golden tomato marinara

FILET MIGNON 32
7oz filet, truffle potato gratin,
haricot vert, point Reyes blue cheese,
rosemary chianti sauce

PARMESAN CRUSTED HALIBUT 26
jumbo lump crabmeat, baby spinach,
lemon basil scampi sauce

BAROLO BRAISED SHORT RIB 24
sage butternut squash polenta,
roasted tomato, wild mushroom jus

DESSERTS

EGG NOG CRÈME BRÛLÉE 8
fresh raspberries & raspberry sauce

MOLTEN CHOCOLATE
LAVA CAKE 9
raspberry coulis & vanilla gelato

WHITE CHOCOLATE MOUSSE
& CRISPY CARAMEL TUILE 9
amaretto cookie crumbles
& blueberry coulis



3 Courses for \$45 or a la carte