

# HAPPY CRÚ YEAR!

Thursday, December 31, 2020

GH Mumm Cordon Brut Champagne  
19 gl | 75 btl

Far Niente Chardonnay  
20 gl | 80 btl

Silver Oak Cabernet  
30 gl | 150 btl

Flowers Pinot Noir  
20 gl | 80 btl

## Welcome Amuse-

**OSETRA CAVIAR** crème fraîche, crispy potato pancake

### Starters

#### **LOBSTER BISQUE**

jumbo lump crabmeat, sherry cream,  
parmesan crostini

#### **FONTINA & RICOTTA TORTELLINI FONDUTA**

truffle butter, shaved alba white truffles,  
parmesan

#### **ARUGULA SALAD**

pears, toasted pine nuts, fennel,  
gorgonzola, evoo & lemon

#### **CRAB GRATIN**

jumbo lump crabmeat,  
portobello mushrooms, fontina cheese  
& citrus herb crumbs

#### **PROSCIUTTO WRAPPED JUMBO PRAWNS**

baby spinach & saffron orzo,  
roasted red pepper coulis

### Entrees

#### **FILET MIGNON LOBSTER OSCAR**

8oz filet, roasted fingerling potatoes,  
green beans, burgundy truffle demi

#### **PAN SEARED CHILEAN SEA BASS**

roasted asparagus & parmesan risotto,  
tarragon lobster sauce

#### **CAST IRON SEARED DIVER SCALLOPS**

winter truffle whipped potatoes,  
roasted asparagus & sage brown butter

#### **ROASTED RACK OF LAMB**

rosemary fingerling potatoes,  
point Reyes blue cheese, balsamic demi,  
crispy prosciutto

### Desserts

#### **MOLTEN CHOCOLATE LAVA CAKE**

raspberry coulis, whipped cream

#### **CRÈME BRÛLÉE**

brûléed sugar, raspberries & raspberry sauce

#### **TIRAMISU**

layers of lady fingers, mascarpone mousse,  
chocolate shaving, marsala cream  
& leghorn sauce



2021  
HAPPY NEW YEAR

\$65 per guest