



CHRISTMAS EVE

December 24th, 2020 | 4:00 - 10:00 pm

3 Courses for \$50 or a la carte

APPETIZERS

LOBSTER BISQUE 10
jumbo lump crabmeat, tarragon, robiola crostini

TORTELLINI FONDUTA 14
black truffle butter, shaved black truffles, parmesan

CRU CHRISTMAS CAESAR SALAD 12
baby romaine, toasted pine nuts, pomegranates, parmesan snow

CRAB GRATIN 16
jumbo lump crabmeat, portobella mushroom, fontina cheese, citrus panko crumbs

LOBSTER & SHRIMP POTSTICKERS 15
roasted fresno chilies, spicy lemon sauce

ENTRÉES

ROASTED RACK OF LAMB 30
rosemary fingerling potatoes, point Reyes blue cheese, balsamic demi, crispy prosciutto

CAST IRON SEARED DIVER SCALLOPS 30
truffle whipped yukon gold potatoes, lobster tarragon sauce

FILET MIGNON 36
8oz filet, truffle potato gratin, haricot vert, point Reyes blue cheese, rosemary chianti sauce

PARMESAN CRUSTED CHILEAN SEA BASS 34
jumbo lump crabmeat, broccolini, lemon basil caper sauce

CHIANTI BRAISED SHORT RIB 26
butternut squash risotto, roasted portobello mushroom & rosemary

DESSERTS

MOLTEN CHOCOLATE LAVA CAKE 9
raspberry coulis & vanilla gelato

CHRISTMAS CRÈME BRÛLÉE 8
brûléed sugar, raspberries & raspberry sauce

TIRAMISU 8
layers of lady fingers, mascarpone mousse,
chocolate shavings, marsala cream & leghorn sauce

