

HAPPY CRÚ YEAR!

Saturday, December 31, 2022 | \$68 per guest

Welcome Amuse-Bouche

LOBSTER BISQUE robiola crostini

Starters

(choice of)

LITTLE GEM LETTUCES

warm goat cheese, marcona almonds, bosc pears, pomegranate vinaigrette

BLACK TRUFFLE CAPPELINI

truffle fondue, shaved black truffles, reggiano parmigiano

JUMBO LUMP CRABCAKE

baby arugula, shaved fennel, radicchio, lemon basil aioli

PROSCIUTTO WRAPPED JUMBO PRAWNS

baby spinach saffron risotto, scampi sauce

Entrees

(choice of)

BLACK ANGUS FILET MIGNON OSCAR

truffle potato gratin, asparagus, lump crab meat béarnaise

CAST IRON SEARED JUMBO SEA SCALLOPS

lobster parmesan risotto, champagne butter sauce

PARMESAN CRUSTED ALASKAN HALIBUT

jumbo lump crabmeat, broccolini, lemon basil caper sauce

BAROLO BRAISED SHORT RIB

butternut squash goat cheese polenta, chanterelle mushrooms, black truffle demi

Desserts

(choice of)

MOLTEN CHOCOLATE LAVA CAKE

vanilla whipped cream, raspberry sauce

NEW YORK STYLE CHEESECAKE

whipped cream, brandied cherries, chocolate shavings

CRÈME BRÛLÉE

brûléed sugar, raspberries & raspberry sauce