

# HAPPY CRÚ YEAR!

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

*Welcome Amuse-Bouche* **LOBSTER BISQUE** robiola cròstini

## *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

### **LOBSTER & SAFFRON RISOTTO**

roasted acorn squash

## *Entrees*

(choice of)

### **BAROLO BRAISED SHORT RIB**

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

### **CAST IRON SEARED JUMBO SHRIMP SCAMPI**

saffron spinach risotto, champagne butter sauce

### **PARMESAN CRUSTED ALASKAN HALIBUT**

jumbo lump crabmeat, broccolini, lemon basil caper sauce

### **ROASTED NEW ZEALAND RACK OF LAMB**

double chops, rosemary fingerling potatoes, point Reyes blue cheese, balsamic 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