



# CHRISTMAS EVE

December 24<sup>th</sup>, 2022 | 4:00 - 10:00 pm

3 Courses for \$54 or a la carte

## APPETIZERS

LOBSTER BISQUE 13

jumbo lump crabmeat, tarragon, robiola crostini

BLACK TRUFFLE CAPPELINI 16

truffle fondue, shaved black truffles, parmesan

CRU CHRISTMAS LITTLE GEM SALAD 13

marcona almonds, pomegranates, manchego snow

AHI TARTARE 16

avocado, cucumber, cilantro, vine ripened tomato, citrus olive tapenade

LOBSTER & SHRIMP POTSTICKERS 17

roasted fresno chilies, spicy lemon sauce

## ENTRÉES

CAST IRON SEARED JUMBO SEA SCALLOPS 34

saffron spinach risotto, champagne butter sauce

FILET MIGNON 40

8oz filet, truffle potato gratin, haricot vert,  
roasted garlic herb butter  
(*prefix add \$6*)

PARMESAN CRUSTED ALASKAN HALIBUT 34

jumbo lump crabmeat, broccolini, lemon basil caper sauce

BAROLO BRAISED SHORT RIB 31

butternut squash goat cheese polenta, chanterelle mushrooms, rosemary demi

## DESSERTS

CHOCOLATE MOLTEN LAVA CAKE 10

whipped cream, raspberry sauce

CHRISTMAS CRÈME BRÛLÉE 10

brûléed sugar, raspberries & raspberry sauce

NEW YORK STYLE CHEESECAKE 10

strawberry compote, whipped cream

