



CHRISTMAS EVE

December 24th, 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

LOBSTER & SHRIMP POTSTICKERS 17
roasted fresno chilies, spicy lemon sauce

ENTRÉES

CAST IRON SEARED JUMBO SHRIMP SCAMPI 34
saffron spinach risotto, champagne butter sauce

HANGER STEAK 32
8oz cut, truffle potato gratin, haricot vert,
roasted garlic herb butter

RAINBOW TROUT & JUMBO LUMP CRAB 34
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

