

HAPPY CRÚ YEAR!

Friday, December 31, 2021

GH Mumm Cordon Brut Champagne
19 gl | 75 btl

Flowers Chardonnay
19 gl | 75 btl

Faust Cabernet
25 gl | 100 btl

Patz & Hall Pinot Noir
20 gl | 80 btl

Welcome Amuse-Bouche

OSETRA CAVIAR crème fraîche, crispy potato pancake

Starters

LOBSTER BISQUE

sherry cream, lobster corn fritter

FONTINA & RICOTTA TORTELLINI FONDUTA

truffle butter, shaved alba white truffles,
parmesan cheese

JUMBO LUMP CRABCAKE

baby arugula, shaved fennel,
radicchio, lemon basil aioli

PROSCIUTTO WRAPPED JUMBO PRAWNS

baby spinach saffron risotto,
scampi sauce

Entrees

BLACK ANGUS FILET MIGNON OSCAR

truffle potato gratin,
asparagus, lump crab meat béarnaise

PAN SEARED CHILEAN SEA BASS

lobster parmesan risotto,
romanesco broccoli,
champagne butter sauce

ROASTED NEW ZEALAND RACK OF LAMB

double chops, rosemary fingerling potatoes,
point Reyes blue cheese, balsamic demi,
mint chimichurri

Desserts

MOLTEN CHOCOLATE LAVA CAKE

vanilla whipped cream, raspberry sauce

WHITE CHOCOLATE MOUSSE

dark chocolate tuile, brandied cherries,
chocolate shavings



\$75 per guest