

Christmas Eve

DINNER

December 24th, 2024 | 4:00 - 9:00 pm

3 Courses for \$55 or a la carte

APPETIZERS

LOBSTER BISQUE 13

jumbo lump crabmeat, tarragon, robiola crostini

BLACK TRUFFLE FONDUTA TORTELLINI 16

truffle fondue, shaved black truffles, parmesan

LOBSTER & SHRIMP POTSTICKERS 17

roasted fresno chilies, spicy lemon sauce

CRU CHRISTMAS LITTLE GEM CAESAR SALAD 13

caesar dressing, parmesan cheese, paesano croutons

AHI TARTARE 18

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

ENTRÉES

ALLEN BROTHERS FILET MIGNON 42

cast iron seared + truffle potato gratin
asparagus + gorgonzola + fresh thyme butter
(prefix add \$7)

CAST IRON SEARED JUMBO SEA SCALLOPS 34

spinach parmesan risotto, heirloom tomato butter sauce

BAROLO BRAISED SHORT RIB 35

butternut squash risotto, mushrooms, rosemary demi

HERB ROASTED SALMON 30

roasted asparagus, brussels sprouts, lemon butter

DESSERTS

CHRISTMAS CRÈME BRÛLÉE 10

brûléed sugar, raspberries & raspberry sauce

NEW YORK STYLE CHEESECAKE 10

blackberries, whipped cream

CHOCOLATE MOLTEN LAVA CAKE 12

whipped cream, brandied cherries

