

# Christmas Eve

## DINNER

December 24<sup>th</sup>, 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 RAVIOLI 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

