

# HAPPY CRÚ YEAR!

Tuesday, December 31, 2024 | \$75 per guest

*Welcome Amuse-Bouche*

**LOBSTER BISQUE** robiola crostini

## *Starters*

(choice of)

### **JUMBO LUMP CRABCAKE**

baby arugula, shaved fennel, radicchio, lemon basil aioli

### **BLACK TRUFFLE FONDUTA RAVIOLI**

truffle fondue, shaved black truffles, parmesan

### **LOBSTER & SHRIMP POTSTICKERS**

fresno chilies, spicy lemon sauce

### **LITTLE GEM LETTUCES**

warm goat cheese, marcona almonds, bosc pears, pomegranate vinaigrette

## *Entrees*

(choice of)

### **MISO GLAZED ALASKAN BLACK COD**

shaved black truffles, asparagus

### **CAST IRON SEARED JUMBO SEA SCALLOPS**

lobster parmesan risotto, champagne butter sauce

### **ALLEN BROTHERS FILET MIGNON OSCAR**

truffle potato gratin, broccolini, lump crab meat béarnaise

### **BAROLO BRAISED SHORT RIB**

butternut squash goat cheese polenta, chanterelle mushrooms, black truffle demi

## *Desserts*

(choice of)

### **CRÈME BRÛLÉE**

brûléed sugar, raspberries & raspberry sauce

### **MOLTEN CHOCOLATE LAVA CAKE**

vanilla whipped cream, raspberry sauce

### **NEW YORK STYLE CHEESECAKE**

whipped cream, brandied cherries, chocolate shavings