

HAPPY CRÚ YEAR!

Tuesday, December 31, 2019

Perrier-Jouët Grand Brut Cham-
pagne

Neyers Chardonnay
15 gl | 60 btl

Faust Cabernet Sauvignon
23 gl | 90 btl

Davis Bynum Pinot Noir
18 gl | 70 btl

Welcome Amuse-Bouche

AHI TUNA TARTARE on wonton crisp

Starters

LOBSTER BISQUE & CRABMEAT

sherry cream, parmesan cheese crostini

BABY SPINACH & RADICCHIO SALAD

toasted pine nuts, shaved pears,
point Reyes blue cheese,
pomegranate vinaigrette

PAN SEARED SCALLOPS

truffle whipped potatoes, american caviar,
champagne sauce, italian black truffles

PROSCIUTTO WRAPPED SHRIMP SCAMPI

heirloom tomato, cannellini beans,
caper lemon-basil sauce

TORTELLINI FONDUTA

black truffle butter,
shaved black truffles, parmesan

Entrees

ROASTED RACK OF LAMB

rosemary fingerling potatoes,
brussels sprouts, bacon,
truffle burgundy sauce

CAST IRON SEA SCALLOPS

spinach, saffron & parmesan risotto,
roasted red pepper-basil sauce

PAN SEARED SEA BASS

italian black truffle potato-fennel gratin,
yellow tomato basil sauce

FILET MIGNON ROSSINI

truffle yukon gold mash, green beans
foie gras butter, rosemary chianti sauce

Desserts

MOLTEN CHOCOLATE LAVA CAKE

raspberry coulis, whipped cream

TIRAMISU

layers of lady fingers,
mascarpone mousse, chocolate shaving,
marsala cream & leghorn sauce

WHITE CHOCOLATE MOUSSE & CRISPY CARAMEL TUILE

fresh berries, amaretti crumble



\$55 per guest