

# 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