



CHRISTMAS EVE

December 24th, 2023 | 4:00 - 10:00 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

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

LOBSTER & SHRIMP POTSTICKERS 17

roasted fresno chilies, spicy lemon sauce

ENTRÉES

CAST IRON SEARED JUMBO SEA SCALLOPS 34

spinach parmesan risotto, heirloom tomato butter sauce

FILET MIGNON 42

cast iron seared sliced filet, truffle potato gratin,
asparagus, gorgonzola, fresh thyme butter
(prefix add \$5)

HERB ROASTED SALMON 30

jumbo lump crabmeat, broccolini, lemon basil caper sauce

BAROLO BRAISED SHORT RIB 35

butternut squash goat cheese polenta, chanterelle mushrooms, rosemary demi

DESSERTS

CHOCOLATE MOLTEN LAVA CAKE 10

whipped cream, raspberry sauce

CHRISTMAS CRÈME BRÛLÉE 10

brûléed sugar, raspberries & raspberry sauce

NEW YORK STYLE CHEESECAKE 10

strawberry compote, whipped cream

