

# HAPPY CRÚ YEAR

TUESDAY, DECEMBER 31, 2025 | \$75 PER GUEST

*Welcome Amuse-Bouche* **LOBSTER BISQUÉ** robiola crostini

## Starters

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(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

## Entrées

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(choice of)

### **MISO GLAZED CHILEAN SEABASS**

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

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(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

**CRÚ**

WINE BAR AND BISTRO