

The Cricket Club New Year's Eve Menu

First Course

Grilled Romaine

Char grilled romaine hearts, polenta croutons, parmesan, homemade caesar dressing. (GF)

Lobster Bisque

A velvety slow simmered bisque with a rich lobster stock, cream and madeira finished with cold water lobster chunks.

Wagyu Meatball

American wagyu blend, tomato basil gravy, mozzarella and a truffle parmesan crostini.

Scallop Gnocchi

Seared bay scallops with pancetta covered in a creamy white wine and parmesan pan sauce tossed with potato gnocchi.

Ratatouille Cassoulet

Seasonal vegetables slowly cooked and topped with a crispy phyllo crust drizzled with balsamic glaze. (V)

Second Course

Duck Breast

Pan seared duck breast, crispy shaved brussel sprouts, goat cheese polenta cake and a red wine cherry reduction. (GF)

Land and Sea

Grilled 8oz center cut filet, marsala demi-glace, baked crab cake topped with house remoulade, roasted fingerling potatoes and sauteed asparagus.

Rack of Lamb

Herb crusted New Zealand lamb rack, chimichurri, green lentil and vegetable salad with feta and mint. (GF)

Halibut

Pistachio pesto crusted halibut, parmesan asparagus risotto, lemon beurre blanc, topped with an arugula and marinated tomato salad.

Beet Bourguignon

Roasted beets covered in a wild mushroom ragu, alongside homemade potato dumplings. (V)

Third Course

Espresso Creme Brulee (GF)

Raspberry Sorbet (V, GF)

Blackout Chocolate Pudding Cake

Lemoncello Ricotta Cheesecake

Menu Subject To Change
Price Fixed Menu Only Available
\$95 Per Person, Tax & Gratuity Not Included
Reservations are Highly Recommended
Please Book By Using The Resy App or By Calling 609-888-6095