

The Cricket Club New Year's Eve Menu

First Course

Lobster Bisque

A creamy madeira base, cold water lobster meat

Arugula Salad

Lemon pepper vinaigrette, charred grapes, blood orange segments, crumbled Marcona almonds and shaved Manchego cheese (GF)

Baked Oysters

Garlic herb compound butter and lemon gremolata

Lamb Crostini

Grilled lamb slices, garlic hummus naan bread, tomato cucumber onion and feta salad

Romanesco

Roasted broccoli romanesco, smokey romesco sauce and candied hazelnuts (V, GF)

Second Course

Filet Etouffee

8oz Filet mignon, crawfish etouffee, cauliflower grits, sauteed asparagus

Chilean Sea Bass

Pan seared sea bass, sauteed asparagus, lemon risotto, garlic herb compound butter (GF)

Pork Roulade

Pork tenderloin, cranberry pecan spinach and goat cheese filling, red pepper fonduta, roasted fingerling potatoes and a petite arugula tomato salad (GF)

Veal Chop

14oz chop, sauteed broccolini and cherry peppers, mashed sweet potatoes and red wine demi-glaze (GF)

Royale Trumpets

Soy marinated king oyster mushrooms, celeriac puree, chili roasted baby carrots, crispy shallots, pea shoots and an apple cider glaze. (V, GF)

Third Course

Creme Brulee

Grand Marnier and orange zest (GF)

Champagne Sorbet

Mint and berries (V, GF)

Flourless Chocolate Espresso Cake

Vanilla ice cream and strawberry sauce (GF)

Amarena Cherry Clafouti

Chantilly, mint and berries

Menu Subject To Change

Price Fixed Menu Only Available

\$100 Per Person, Tax & Gratuity Not Included

Reservations are Required

Please Book By Using The Resy App or By Calling 609-888-6095