

CROWN BLOCK NYE '24 PRE-FIXE

\$175 Per Person++

(Does not include alcoholic beverages, tax or gratuity)

OPENING ACT

SALMON TOGARASHI CONE

Spicy Tartare, Avocado Cream, Nori Crunch Cone

PREMIERE

CHOICE OF:

JUMBO PRAWN COCKTAIL (GF)

Cocktail Sauce, Atomic Horseradish

YELLOWTAIL CRUDO

Cilantro, Watermelon Radish,
Avocado Cream, Pomegranate, Aqua Chili

WAGYU CROQUETTAS

A5 Wagyu Beef, Keen's Hot Mustard Sauce

ENHANCEMENTS

REGIIS OVA CAVIAR

BLUE CORN JOHNNY CAKES,
CRUMBLed FARM EGGS, CHIVES,
CITRUS CRÈME FRAICHE

**SIBERIAN \$150 | OSSETRA \$165
GOLDEN OSSETRA \$230**

ICED SEAFOOD TOWER

MAINE LOBSTER, KING CRAB LEGS,
JUMBO PRAWNS, SALMON CEVICHE,
EAST & GULF COAST OYSTERS

**SMALL (SERVES UP TO 3) \$115
LARGE (SERVES UP TO 6) \$230**

INTERMISSION

Choice of:

SYMPHONY OF TOMATOES, ASIAN PEARS, & BURRATA (V)(GF)

Toasted Pistachios, Shaved Valrhona
Chocolate, Minus 8 Vinegar

CAESAR SALAD

Little Gem Lettuce,
Shaved Brussels Sprouts,
Polenta Croutons, Parmesan Reggiano,
Crisp Capers,
Black Garlic Dressing

LOBSTER BISQUE

Blue Crab Salad,
Gruyere Toast

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

A SUGGESTED GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

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MAIN EVENT

Choice of:

CAVATELLI PASTA (V)

Roasted Artichokes,
Black Perigord Truffle, Mushroom Butter

BRANZINO

Preserved Lemon, Thyme, Arugula, Fennel &
Pine Nut Salad

SUSHI TASTING

California Roll

Nigiri: Salmon, Bigeye Tuna, Yellowtail,
Sea Bream

Sashimi: Bluefin Tuna, Hokkaido Scallop

AKAUSHI WAGYU BEEF STRIPLOIN & CENTER CUT KING CRAB

Heartbrand Beef, TX
Bernaise Sauce

MAIN EVENT ENHANCEMENT

Maine Lobster Tail \$35

FLIGHT OF SIDES

CHOICE OF 3 FOR THE TABLE

BROCCOLINI (VG)

Cured Lemon, Red Chili Flakes,
Medjool Dates

ROASTED CARROTS (VG)

Milk & Patience Coconut Yogurt,
Harissa, Mint

TRIPLE COOKED FRIES (V)

Black Truffle Mayonnaise

YUKON POTATO PUREE (V)

Butter & More Butter

ENCORE

Choice of:

BAKED ALASKA

(Serves 2 Persons)

Cookie Butter Ice Cream, Strawberry Ice
Cream, Caramel Cake,
Torched Black Rum Meringue,
Raspberry & Black Peppercorn Swirl

DARK CHOCOLATE MOUSSE CAKE

Chocolate Mousse, Black Cocoa Cake,
Peanut Butter Cream, Honeycomb, &
24 Karat Gold Leaf