

CROWN BLOCK NYE '24 PRE-FIXE

\$325 Per Person++

(Does not include alcoholic beverages, tax or gratuity)

OPENING ACT

TRUFFLE TUNA CONE

Bluefin Tuna Tartare, Black Truffle, Hackleback Caviar,
Sesame Crunch Cone

PREMIERE

CHOICE OF:

JUMBO STONE CRAB (GF)

Mustard &
Atomic Horseradish Cream

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

MAINE LOBSTER BLT WEDGE

Nueske's Bacon, Hearts of Palm, Tomatoes,
Avocado, Tarragon 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

CROWN BLOCK NYE '24 PRE-FIXE

\$325 Per Person++

(Does not include alcoholic beverages, tax or gratuity)

MAIN EVENT

Choice of:

CAVATELLI PASTA (V)

Roasted Artichokes,
Black Perigord Truffle, Mushroom Butter

SALMON STEAK

Cast-Iron Roasted, Blue Crab Stuffing,
Fingerling Potatoes, Siberian Caviar,
Butter Sauce

SUSHI TASTING

California Roll

Nigiri: Salmon, Bigeye Tuna, Yellowtail,
Sea Bream

Sashimi: Bluefin Tuna, Hokkaido Scallop

AKAUSHI WAGYU BEEF TENDERLOIN & 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:

SUNDAE BAKED ALASKA (Serves 2 Persons)

Roasted Banana Ice Cream,
Dark Chocolate Ice Cream,
Salted Caramel Cake,
Strawberry Marmalade

DARK CHOCOLATE MOUSSE CAKE

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