THE CRESCENT CLUB

APPETIZERS

SALMON TARTARE | 28 *grilled avocado / aji amarillo sauce / mojo verde oil / baguette crisps*

SEAFOOD COCKTAIL | 36 *colossal shrimp / jonah crab claws / east coast oysters / classic cocktail sauce / mango habanero sauce*

ASPARAGUS & SPINACH HUMMUS | 18 *golden truffle crumbs / seasonal crudité, naan*

SOUPS & LEAVES

SMOKED CORN & CARROT BISQUE | 16 *crème fraiche / crispy lardons / sourdough*

MELON SALAD | 18 *seasonal melons preserved in champagne / crispy prosciutto / texas feta / baby arugula / port wine vinaigrette*

GRILLED ICEBERG WEDGE | 18 *spiced pepitas / pickled red onions / black garlic & parmesan dressing*

ENTREES

COLORADO LAMB | 42 *stuffed lamb saddle / grilled lamb chop / parsnip puree / seasonal vegetables / charred apple lamb jus*

GRILLED BRANZINO | 45 *sesame baby bok choy / ginger oyster sauce*

TEXAS WAGYU STRIPLOIN | 85 *morel powder crusted strip loin / potato aligot / blue oyster mushroom / jumbo asparagus / beef jus*

AIRLINE CHICKEN | 40 *creamy ricotta gnudi / heirloom baby carrots / chicken jus*

DESSERT

PEACH MELBA COBBLER | 17 *warm raspberry & peach / golden biscuit topping / vanilla bean gelato*

CHEESECAKE WITH COMPRESSED PINEAPPLE | 18 *spiced rum compressed pineapple / brown butter crumbs / rum jelly*

BANOFFEE TART | 18 *caramelized banana / fresh coffee cream / dark chocolate shavings*

RED VELVET CAKE | 17 *chocolate velvet cake / cream cheese icing / crumble candied pecans*