

CRAFTED NEW YEAR'S EVE

first course

select one

WINTER TRUFFLE RISOTTO

aged parmesan / heirloom carnaroli rice / candied hazelnuts

WEDGE SALAD

baby iceberg / oven dried tomatoes / crisp guanciale / wisconsin bleu cheese / red onion / spiced pecan buttermilk peppercorn dressing



ROASTED MAINE LOBSTER BISQUE

sherry cream / puff pastry



second course

select one

SURF & TURF

pan seared petit creekstone filet / butter poached maine lobster tail / fennel pollen risotto / beurre blanc

ROASTED ALDEN HILLS CHICKEN

perigord truffle madeira ragout / whipped garlic mash / charred brussels sprout leaves

PAN SEARED CHILEAN SEA BASS

saffron scented jasmine rice / charred broccolini / black garlic shoyu vinaigrette

champagne toast included



third course

select one

CHAMPAGNE & VANILLA BEAN PANNA COTTA

sugared berries / basil

CHOCOLATE SOUFFLE

warm vanilla anglaise / whipped cream



the details

SATURDAY, DECEMBER 31 4PM - 1AM

at Crafted itlaia

PRICING ADULTS 100.00++ | CHILDREN (4-10) 50.00++

RESERVATIONS 262.249.3832

CRAFTED
ITALIA

craftedlakegeneva.com

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