



HOTEL
CRESCENT COURT

The Crescent Club

A La Carte Menu

Starters

Crescent Tortilla Soup 9

Avocado, cotija, corn tortilla strips

Soup of the Day 7

"Elotes" Soup 12

Crispy lardons, roast corn, smoked paprika crème, cilantro

Pistachio Herb Crusted Scallops 18

Leek and wild mushroom ragout, champagne butter sauce

Brisket Stuffed Piquito 17

Smoked shredded brisket, sweet pepper, jicama slaw, roasted jalapeno vinaigrette

Brie En Croute 15

Kumquat preserve, grilled baguette

Chipotle Caesar Salad 12

Crisp romaine, parmesan cheese, tortilla strips, and pepitas

Sliced Pear Salad 14

Poached pear, arugula, blue cheese crumbles, candied walnut, julienne apple, crispy prosciutto, sherry thyme vinaigrette

Roast Beef Salad 15

Toasted almond, goat cheese, orange supreme, petite primavera, maple Dijon vinaigrette

Desserts

Mexican Hot Chocolate Pot de Crème with Spice Marshmallows, Churros

Poached Pear Bombe with Pear Chips, Caramel Sauce

Entrees

Roasted Duck Leg 30

Parsnip apple puree, spiced root vegetables, sour cherry chutney, rosemary jus

Braised Beef Short Rib 32

Creamy black garlic and herb polenta, sautéed wild mushroom, crispy shallots

Lobster Ravioli 35

Wilted swiss chard, roasted pumpkin, Sherry Tarragon sauce

Seared Wild Trout 32

Root vegetable puree, farro pilaf, grilled chayote, pickled butternut and apple salad, cider burre blanc

"Chicken Fried" Quail 27

Crispy buttermilk fried Quail, sweet potato and fava succotash, tangy cabbage slaw, chipotle demi

Choice of Steak

16oz Bone in Ribeye 48

10oz New York Strip 35

6oz Beef Tenderloin 38

Horseradish whipped potato, seasonal vegetables, mushroom ragout, and red wine sauce

Madagascar Vanilla Crème Brulee with Brandy Snap

Warm Seasonal Fruit Cobbler, Honey Ice Cream