

CRAFTED NEW YEAR'S EVE

first course

select one

SNOW CRAB BISQUE

marsala cream

WINTER GREEN SALAD

poached potatoes / crisp lardoons / fried shallots / soft boiled egg / porcini red wine vinaigrette



BUTTERNUT SQUASH ARANCINI

roasted tomato coulis / petit fennel greens



second course

select one

WAGYU RIBEYE

fondant potatoes / roasted asparagus / parsnip purée / red wine demi glace

KING CRAB LEGS

candied brussels sprouts / twice baked potato / drawn butter / lemon

DUO OF DUCK

seared muscovy duck breast & confit duck crepe / butternut squash risotto / sautéed spinach / port wine cherry sauce

champagne toast



third course

select one

WHITE CHOCOLATE GODIVA CHEESECAKE

poached cherries / shaved chocolate

RIESLING POACHED PEAR

vanilla bean gelato / hazelnut praline / minted simple syrup

DARK CHOCOLATE LAYER CAKE

milk chocolate ganache / fresh raspberries



the details

CRAFTED
PIZZA & TAP

craftedpizzatap.com
262.249.3832

THURSDAY, DECEMBER 31 4PM - 1AM

at Crafted Pizza & Tap

ADULTS 60.00 + TAX

RESERVATIONS 262.249.3832

Notice: Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Tax and gratuity additional.