



welcome

While the world rushes, at Cru Uncorked, we pause to focus on the details. When it comes to the experience of food — sight, smell, taste and texture — it all matters. Beautiful plating. Rigorously chosen ingredients. Playfully daring flavors. Perfectly paired wines. Outstanding service. They delight and satisfy. Inspire us to taste adventure, or find comfort. The cohesion of design, menu, service, wine and art reflects the care we take in providing memorable experiences. And reflects our passion — to make the ordinary something exceptional.

Savor the moment.



We strive to use fresh garden to kitchen principles in our sourcing and selection

We only use premium genuine oils and butter in the preparation of our food — we do not use canola or soy oil

We do not use MSG in our food

We do offer gluten free bread and dishes — please ask your server to identify these for you

soup

LOBSTER BISQUE

lobster espuma, sweet lobster meat
17

SOUP DE JOUR

17

greens

ENDIVE WATERCRESS SALAD

*walnuts, apple, black mission
fig, roquefort, champagne
walnut mustard vinaigrette*
14

ASPARAGUS SALAD

*ramp pistou, lemon parmesan
cream, warm egg, spring
greens fine herb vinaigrette
and crispy speck*
11

SPRING GARDEN SALAD

*in-house lemon ricotta, mint,
spring vegetables, greens, crème
fraiche vinaigrette*
14

BEEF CARROT SALAD

*goat cheese, pickled mustard
seed, vadouvan, walnut chutney*
14

appetizers

FOIE GRAS GATEAU

*strawberry aigre doux, cocoa
nibs, almonds*
20

HAMACHI TARTARE

*apple, sour cucumber, jalapeno,
lime, radish and miso emulsion*
14

BEEF TARTARE

*parmesan fondue, truffle caviar,
quail egg*
14

MERGUEZ LAMB TERRINE

*served warm, saffron yogurt,
harissa, mint, preserved lemon,
cured olive, charred eggplant*
20

SAUCISSON

*herb crusted garlic sausage, violet
mustard, pickled vegetables*
10

ESCARGOT

*bone marrow persillade,
bordelaise glazed snails, lemon
herb salad, pickled shallot*
15

entrées

STRIPED SEA BASS

barigoule emulsion, artichokes, peas, carrots and favas

55

HALIBUT

*verjus sauce, cauliflower couscous, capers,
golden raisins, almond, pommes puree*

55

LOBSTER RISOTTO

*butter poached lobster with lemongrass, mascarpone,
preserved tomato, lobster jus*

45

SPRING PEA AGNOLOTTI

*chervil pea coulis, braised radishes, peas, carrot,
wild mushroom, lemon agrumato*

30

ROASTED JERUSALEM ARTICHOKE

*melted fennel and leeks, farro, ricotta, smoked tofu,
lemon, hazelnut vinaigrette*

26

LAVENDER CURED DUCK BREAST

*parsnip, leg confit stuffed cipollini onion,
toasted hazelnut farro, sauce aigre doux*

48

POULET

*chicken breast roulade, crepinette, goat cheese
cauliflower fondue, pistou, pickled ramps, chicken jus*

34

FILET MIGNON

sauce périgueux, pommes puree, king trumpet mushroom

55

SADDLE OF LAMB

navarin vegetables, lamb croquette, black garlic, lamb jus

50

LE CRU BURGER

seasonal preparation, pomme frites

28



desserts

PETITE LEMON GATEAU

*cacao nib dacquoise, ivory mousse,
lemon cream, strawberry sorbet*

12

PASSION FRUIT PARFAIT

mango, vanilla infused pineapple, coconut

12

HAZELNUT BAR

*hazelnut dacquoise, chocolate cremeux,
crispy feuilletine, milk chocolate, chantilly,
lemon ice cream*

12

CHAMOMILE YOGURT PANNA COTTA

*vanilla rhubarb consommé,
lavender blossom caramel crisp*

12

ASSORTMENT OF HOMEMADE SORBETS

10



Cru

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