

# fall menu

## greens

### PETITE GREENS

*poached pears,  
toasted hazelnuts,  
pomegranates, roquefort,  
honey sherry vinaigrette*

18

### ENDIVE

*belgian endive,  
marcona almond stuffed  
medjool dates, brie,  
citrus gelée, toasted honey  
orange vinaigrette*

17

### BEETS

*apricot goat cheese mousse,  
grapefruit, walnut crumble,  
crème fraîche avocado dressing*

16

## appetizers

### TUNA TARTARE

*red peppers, jalapeño crema,  
house-made sesame crackers,  
citrus-ginger vinaigrette*

18

### STEAK TARTARE

*crispy shallots, capers,  
mustard crème fraîche, cornichons,  
quail yolk, ají amarillo sauce*

18

### SPANISH OCTOPUS

*lemon chickpea purée, nduja,  
crispy chickpeas, chorizo emulsion*

22

### SOFT FARM EGG

*buckwheat polenta, confit mushrooms,  
comté foam, truffle oil*

15

### SMOKED TROUT CROQUETTES

*smoked trout roe, gribiche,  
pickled onions, bottarga*

17

### LOBSTER ROLL

*brioche, quail egg, paddlefish caviar,  
tiny celery, black truffle coulis*

29

### ESCARGOT

*garlic crème, beurre à la bourguignonne,  
leek purée, gnocchi,  
beech mushrooms, hazelnuts*

15

### HOT FOIE GRAS

*seasonal chef's whim*  
M/P

*At Cru Uncorked, we're taking every precaution to protect the health and safety  
of our valued guests and staff. Thank you for your patience and support.*

*We're delighted to have this opportunity to serve you.*

*Cru*

UNCORKED

## *entrées*

### **BUTTERNUT SQUASH TORTELLINI**

*leek bacon soubise, apples, melted leeks,  
pumpkin seed pesto*

32

### **BRAISED SHORT RIBS**

*pommes purée, mushrooms, bacon,  
autumn vegetables, burgundy glaze*

55

### **ELYSIAN FIELDS LAMB RACK**

*merguez caquette,  
bacon cabbage potato pavé,  
spiced carrot puree, natural jus*

M/P

### **SPRINGER FARMS CHICKEN**

*wild mushroom pavé,  
autumn fruit mostarda, natural jus*

37

### **FAROE ISLAND SALMON**

*parsnip crushed potatoes,  
root vegetables, smoked trout roe,  
beet vin blanc*

42

### **DOVER SOLE VÉRONIQUE**

*pommes purée, grapes, beech mushrooms,  
champagne sauce*

M/P

### **FILET MIGNON**

*mushroom purée, pavé potatoes,  
sauce périgieux*

58

### **HALIBUT**

*sauce verjus, golden raisins, capers,  
marcona almonds, pommes purée*

56

### **VENISON STRIP**

*braised red cabbage,  
dauphine sweet potatoes, chestnuts,  
sauce grand veneur*

47

### **SEA SCALLOPS**

*black truffle butter sauce,  
crispy serrano ham, madeira veal jus*

52

### **DUCK**

*parsnip purée, braised red cabbage,  
duck sausage, lingonberries,  
savory oat crumble*

48

### **CRU BURGER**

*seasonal preparation, pommes frites*

25



## *desserts*

### **CHOCOLATE ALMOND BAR**

*almond cocoa nib dacquoise, crispy rice,  
chocolate crèmeux, caramel gel,  
kahlua poached pear, cognac ice cream*

15

### **FROZEN NOUGAT GLACÉ**

*lightly frozen honey meringue,  
whipped cream, citron, caramelized nuts,  
apricot sorbet, chocolate sauce*

15

### **CHOCOLATE GIANDUJA TART**

*hazelnut ganache, dark chocolate fudge,  
banana compote, rum ice cream*

15

### **CHEF'S WHIM BAKED ALASKA**

15

### **CHEF'S WHIM CRÈME BRÛLÉE**

14

### **HOMEMADE SORBET**

12