

spring menu

greens

BABY BEET

*mandarin yogurt, orange,
hazelnut dukkah,
chefs garden greens*

15

SPRING SALAD

*lemon goat cheese, peas,
asparagus, shaved carrot,
radish, pea tendrils,
lemon tarragon vinaigrette*

16

LITTLE GEM

*toasted lemon garlic bread
crumbs, cured egg yolk,
nasturtium green goddess*

15

appetizers

STEAK TARTARE

*parmesan mustard fondue,
crispy beef threads, peas,
enoki mushrooms, smoked quail egg*

18

TUNA TARTARE

*miso aioli, sesame aioli,
pineapple compote, serrano chili,
raspberry, coconut panna cotta*

18

SPANISH OCTOPUS

*orange-saffron vinaigrette, panisse,
black garlic, chorizo, romesco*

19

CRISPY EGG

*mushroom duxelles, black truffle coulis,
parmesan foam*

15

SMOKED TROUT CROQUETTES

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

16

GOAT CHEESE PANNA COTTA

*herbed olive oil, brûléed pearl onions,
pickled cherries, crushed pistachio,
toasted baguette*

12

ESCARGOT

*burgundy glazed snails,
hand-cut pasta, garlic crème,
tomato fondue, bourguignon butter*

15

HOT FOIE GRAS

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

HALIBUT

*sauce verjus, golden raisins, capers,
marcona almonds, pommes puree*
48

SCALLOPS

*cauliflower puree, romanesco,
beurre noisette, mandarin orange*
44

STRIPPED SEA BASS

*gnocchi, peas, favas, carrots,
saffron-fennel sauce*
49

MAINE LOBSTER

*sauce américaine, truffle bucatini gratin,
spring vegetables*
67

PEA AGNOLOTTI

*peas, favas, morel mushrooms,
breakfast radish, carrot, herb coulis*
36

CRU BURGER

seasonal preparation, pommes frites
25

LAVENDER CURED DUCK BREAST

*duck sausage, parsnip puree, cherries,
duck fat crumble, aigre-doux*
45

DUAL OF ELYSIAN FIELDS LAMB

*frenched rack and lamb caillette,
eggplant, lentil ragout, piperade,
natural jus*
58

FILET OF BEEF

*mushroom puree, pavé potato,
sauce périgieux*
55

SPRINGER FARM CHICKEN

*sauce albufera, carrot puree,
navarin of vegetables*
36



desserts

CRU S'MORES

*chocolate crumble, bourbon caramel,
chocolate malted ice cream*
15

KEY LIME PIE

*coconut pineapple compote,
raspberry white chocolate ganache,
mango, raspberry gel,
white chocolate coconut dust*
15

CHOCOLATE STONE

*chocolate mousse, flourless chocolate cake,
chocolate caramel center,
chocolate ganache, mocha ice cream*
14

CHEFS WHIM CRÈME BRÛLÉE

12

HOMEMADE SORBET

10