

# summer menu

## greens

### BABY BEET

*mission fig, roquefort cheese,  
seasonal berries, walnuts,  
black pepper vanilla honey*

17

### SUMMER

*chef's garden greens,  
shaved vegetables,  
lemon goat cheese,  
banyuls vinaigrette*

15

### HEIRLOOM TOMATO

*yellow tomato vinaigrette,  
whipped burrata,  
peaches, arugula*

16

## appetizers

### STEAK TARTARE

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

18

### TEMPURA STUFFED SQUASH BLOSSOM

*ricotta, goat cheese,  
confit cherry tomatoes,  
ratatouille coulis, pistou*

17

### TUNA TARTARE

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

18

### ESCARGOT

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

15

### SPANISH OCTOPUS

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

20

### SMOKED TROUT CROQUETTES

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

16

### HOT FOIE GRAS

30

*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*

49

### **SEA SCALLOPS**

*black truffle butter, pommes puree,  
corn fondue, lobster sauce*

52

### **STRIPED BASS**

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

49

### **CORN AGNOLOTTI**

*wild forest mushrooms, corn, truffle oil*

37

### **CRU BURGER**

*seasonal preparation, pommes frites*

25

### **LAVENDER CURED DUCK BREAST**

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

46

### **DUAL OF ELYSIAN FIELDS LAMB**

*harissa marinated rack, merguez caillette,  
gnocchi, tomato-pepper ragout,  
spiced carrot puree, tzatziki*

69

### **FILET MIGNON**

*mushroom puree, pavé potato,  
sauce périgueux*

58

### **VEAL CHOP**

*fig conserva, potato croquette,  
pickled mustard seeds, bacon*

65



## *desserts*

### **VERRINE**

*berry gelée, almond cake,  
lemon cream, seasonal berries*

15

### **KEY LIME PIE**

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

15

### **HOMEMADE SORBET**

12

### **CHEF'S WHIM VACHERIN**

*semifreddo accompanied by  
seasonal garnishes*

16

### **CHOCOLATE STONE**

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

15

### **CHEF'S WHIM CRÈME BRÛLÉE**

13