



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

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Cru

UNCORKED

bastille day celebration

Tuesday July 14, 2020

CAULIFLOWER VICCYSSOISE

lobster, crème fraîche, paddlefish caviar, lemon agrumato

Maison Champy, Bourgogne Blanc, 2016

SALADE LANDAISE

*frisee, chicken liver mousse croute, pickled cherries, duck bacon,
goat cheese, fine herb vinaigrette*

Michel Ganoux, "Grands Epenots", 1er Cru, Pommard, 2005

With your choice of entrée:

LAMB RACK PERSIL LADE

provençal vegetable tart, natural jusil

***Le Dome, Saint Emilion
Grand Cru, 2011***

HALIBUT

tomato, sweet pepper, chorizo, clam

***Joseph Drouhin, "La Folatieres,"
1er Cru, Puligny-Montrachet, 2017***

PEACH CLAFOUTIS

vanilla roasted peach, lavender ice cream

Doisy Dubroca, Barsac, 1979



\$85 food only

\$120 wine pairings

\$70 for petit wine pairings

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