

soup

SOUP DU JOUR

17

greens

BABY BEET

*arugula, heirloom carrots, radishes,
black olive crumble, whipped burrata,
orange agrumato, vincotto, pistou*

18

CAESAR

*baby romaine, garlic croûte,
reggiano parmesan, white anchovies,
slow cooked egg, caesar vinaigrette*

17

SPRING

*mache, watercress, carrots,
charred onion fritter, asparagus,
vidalia onion vinaigrette*

17

appetizers

SEARED FOIE GRAS

weekly chef's whim presentation

M.P.

STEAK TARTARE

*black truffle crêpe, black radishes,
egg yolk jam, onion conserva,
pecorino fondue*

19

PHEASANT TORTELLONI

*mushroom purée, peas,
carrots, albufera sauce*

21

ESCARGOT

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

17

CRISPY EGG

*asparagus, toasted brioche,
morels, riesling crème*

18

TUNA TARTARE

*crispy nori, avocado,
pickled cucumber,
togarashi wasabi aioli,
ginger lime chili dressing*

19

OLIVE OIL BRAISED OCTOPUS

*crispy potatoes,
blistered shishito peppers,
black garlic calabrian chilis, chorizo,
smoked paprika aioli, sauce bravo*

23

SMOKED TROUT RILLETES

*apple puree, celery, trout roe,
mustard dill crème,
apple aigre-doux*

18

UNCORKED

entrées

SPICED CURED DUCK BREAST

*braised cabbage, pickled mustard seeds, elderflower mustard,
pumpnickel spaetzle, confit leg croquette, duck jus*

52

SPRINGER FARMS CHICKEN

*goat cheese roulade, chilis, serrano ham, cauliflower,
quinoa potato salad, pistachio curry vinaigrette, natural jus*

38

PEA AGNOLOTTI

*peas, morels, carrots, breakfast radishes, herbed pea emulsion,
pea tendrils, lemon agrumato*

35

LE CRU BURGER

seasonal preparation, pommes frites

25

FILET MIGNON

sauce périgieux, mushroom purée, pavé potatoes

65

VEAL TENDERLOIN

cippolini onions, peas, carrots, morels, haricot vert, semolina gratin, sherry crème

48

LAMB RACK

*dukkah spice crusted, merguez sausage, eggplant, caramelized onion couscous,
harissa, chermoula*

M.P.

HALIBUT

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

48

BLACK SEA BASS

curried saffron-coconut emulsion, squid ink pasta, uni butter, baby bok choy

59

SCALLOPS

trumpet mushrooms, roasted sunchokes, spring vegetables, sauce vin jaune

52



desserts

CHOCOLATE STONE

*honey chocolate mousse, espresso ganache, pistachio sponge,
tart cherry compote, chocolate crumble, salted caramel ice cream*

17

LAVENDER LEMON

*toasted olive oil cake, marcona almond nougatine,
lemon cream, passion fruit jam, lavender ice cream*

15

RASPBERRY ROSE

*rosewater vanilla mousse, crêpes dentelles,
raspberries, pistachio crème, sugared pistachios*

15

PETIT GÂTEAU

*strawberry rhubarb compote, avocado ganache,
almond dacquoise, strawberry coulis, lime crème fraîche*

16

TARTE AUX FRUITS

crème pâtissière, fresh seasonal fruit, chef's whim

17

CHEF'S WHIM CRÈME BRÛLÉE

15

HOMEMADE SORBET

12



Cru

UNCORKED



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.