

soup

SOUP DU JOUR

18

greens

BABY BEETS

*midnight moon fondue,
poached pears, pain d'épices crisp,
hazelnuts, spiced vincotto*

18

CHEF'S GARDEN

*pickled grapes, cranberries,
spicy pecan granola, quinoa,
shaved fennel, aged cheddar,
dijon grape vinaigrette*

20

WINTER SALAD

*belgian endive, watercress, radicchio,
walnuts, apples, roquefort,
walnut mustard vinaigrette*

18

cheese

DAILY SELECTIONS

*rotating selection of domestic and
international charcuterie and artisan cheeses
reflecting seasonality, tradition and excellence.*

THREE

15

FIVE

25

SEVEN

35

appetizers

STEAK TARTARE

*pecorino white truffle aioli,
garlic chips, charred pearl onion,
caperberry, quail egg yolk*

19

DUCK CROUSTILLANT

*duck confit, foie gras,
pickled kumquat, fig jam,
sauce albufera*

30

ESCARGOT

*reggiano parmesan,
garlic, fennel pollen butter,
beurre à la bourguignonne,
leeks, bacon foam*

18

SESAME SEARED AHI

*crispy sticky rice, avocado,
habanero gastrique,
sesame aioli, cucumber*

19

SPANISH OCTOPUS

*aji amarillo potato crème,
black garlic aioli, pimentón,
olive crumb, bottarga, chorizo*

24

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entrées

CURED DUCK BREAST

*braised cabbage, pumpernickel spatzle, confit croquette,
elderflower mustard, pastrami spices, duck jus*

52

SPRINGER FARMS CHICKEN

black truffle, swiss chard, lentil ragout, natural jus

39

COMTE POTATO AGNOLOTTI

pistachios, luxardos, port wine, caramelized onion, burre monte

36

LE BURGER

seasonal preparation, pommes frites

28

FILET MIGNON

mushroom purée, pavé potatoes, truffle périgueux

68

GLAZED SHORT RIB

root vegetables, bacon, pearl onions, pommes purée, burgundy reduction

58

CRU HALIBUT

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

59

TROUT GRENOBLOISE

lemon, capers, romanesco, broccoli purée, pavé potatoes, beurre noisette

48

SEA SCALLOPS

carrot-coconut curry, macadamias, charred carrots, maitakis

52



desserts

CHOCOLATE STONE

*dark chocolate ganache, valrhona dark chocolate mousse,
chocolate caramel center, crème anglaise, mocha ice cream*

18

PEANUT BUTTER GATEAU

*cinnamon chocolate crémeux, peanut butter mousse,
graham cracker joconde, toasted marshmallow,
popcorn ice cream, caramelized popcorn*

20

CARAMEL APPLE TART

*diplomat crème, pecan sponge,
sugared pecans, apple cider sorbet*

18

CHEF'S WHIM BAKED ALASKA

rotating selection

18

HOMEMADE SORBET

12

CHEF'S WHIM CRÈME BRÛLÉE

16



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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 MSG in our food.

We do offer gluten-free bread and dishes — please ask your server to identify these for you.