

CRÚ

WINE BAR AND BISTRO

MOTHER'S DAY BRUNCH

SUNDAY, MAY 10TH | 10:30AM-3:00PM
3-COURSES PRIX FIXE \$56

FROM THE BAR | GLASS \$8 | CARAFE \$30

BLOOD PEACH BELLINI

MOSCATO D'ASTI

BLOOD PEACH PURÉE + LEMON

BELLINI CIPRIANI

GABBIANO PROSECCO

WHITE PEACH PURÉE

CRÚ MIMOSA

GABBIANO PROSECCO + GROVESTAND ORANGE JUICE

STARTERS

AVOCADO & BURRATA BRUSCHETTA

heirloom cherry tomatoes + sprouts + sea salt + evoo

LUMP CRAB & ASPARAGUS SALAD

sugar snap peas + baby arugala + lemon dill dressing

SMOKED SALMON DEVILED EGG TOAST

caviar + pickled red onions + microgreens

GOAT CHEESE BEIGNETS

goat cheese + honey + cracked pepper

ENTRÉES

STEAK AND EGGS

petit filet + soft scrambled eggs + rosemary yukon potatoes

CRAB CAKE BENEDICT

poached eggs + baby spinach + herb hollandaise + rosemary potatoes

MAINE LOBSTER & SAFFRON RISOTTO

poached egg + asparagus + herb hollandaise

PARMESAN CRUSTED SEA BASS

broccoloni + sweet corn + lemon caper butter sauce

DESSERTS

CHOCOLATE MOLTEN LAVA CAKE

vanilla whipped cream + raspberry sauce

NY STYLE CHEESECAKE

fresh peach + strawberry compote

BUTTER TOASTED POUND CAKE

blueberries + honey mascarpone