
ARTISAN CHEESE FLIGHTS

includes rustic bread, apples, pears & grapes

AROUND THE WORLD

Manchego, Spain (sheep)
1 yr aged + zesty exuberance + firm + dry

Bijou, Vermont Creamery, VT (goat)
soft + dense center + sharp complexity

Roomano Gouda, Netherlands (cow)
3 yr aged + sweet salty butterscotch

CLASSIC

Parmesan Reggiano, Italy (cow)
sharp fruity + strong savory

Délice de Bourgogne, France (cow)
triple cream + salty mushroom + slight sweet

Cashel Blue, Ireland (cow)
semi soft + blue veined + mellow blue flavor

CHEF'S AMERICAN PICK

Humboldt Fog, Cypress Grove, CA (goat)
creamy + luscious + center ribbon of ash

Mt Tam, Cowgirl Creamery, CA (cow)
*organic + triple cream + firm + buttery
earthy white mushroom*

Clothbound Cheddar, Jasper Hill, VT (cow)
*tangy nuttiness + caramel finish
rustic crystalline texture*

TASTE & SHARE

LOBSTER & SHRIMP POTSTICKERS
roasted fresno chilies + spicy lemon sauce

FIG & GORGONZOLA BRUSCHETTA
mission figs + gorgonzola + balsamic

FRITTO MISTO
*calamari + rock shrimp + brussels sprouts
spicy fresno chile sauce*

GOLDEN BEET SALAD
*radicchio + shaved brussels sprouts
goat cheese + mustard-thyme vinaigrette*

CRÚ HOUSE SALAD
*arugula + watercress + pears + herb goat
cheese + pistachio + sherry vinaigrette*

GOAT CHEESE BEIGNET
goat cheese + honey + cracked pepper

* AHI TARTARE
*avocado + cucumber + cilantro
vine ripened tomato + citrus olive tapenade*

GRILLED CHEESE & TOMATO SOUP
talleggio cheese panini + white truffle oil

VINE RIPENED TOMATO & BURRATA
*extra virgin olive oil + torn basil
grilled ciabatta + balsamic reduction*

CHARCUTERIE BOARD
*prosciutto + salami + manchego cheese
foie gras mousse + antipasti + rustic bread*

STEAMED PRINCE EDWARD MUSSELS
lemongrass + white wine + tomatoes + basil

* LAMB LOLLIPOPS
*point reyes blue + red wine demi + mint
crispy prosciutto*

CHEESE FONDUE
*fontina + truffle tartufo + apple + pear + herb
flatbread + brussels sprouts + haricot verts*

STONE FIRED PIZZA

PEAR & GORGONZOLA

d'anjou pear + caramelized onion + basil + honey + parmesan

MARGHERITA

tomato sauce + torn basil + fior di latte

CHARCUTERIE

pancetta + prosciutto + salami + italian sausage

FIG & PROSCIUTTO

fig jam + arugula + fontina + point reyes blue

* CRÚ STEAK

balsamic glazed beef tenderloin + red onion + arugula + parmesan

SALSICCIA FLATBREAD

goat + mozzarella + roasted pepper + italian sausage

BIG PLATES

* FILET MIGNON

*6 oz filet of beef + truffle potato gratin + haricot vert
point reyes blue cheese + rosemary chianti sauce*

CAST IRON SEARED SEA SCALLOPS

spinach parmesan risotto + golden tomato marinara

BAROLO BRAISED SHORT RIB

sage butternut squash polenta + wild mushroom jus

PAN ROASTED SCOTTISH SALMON

brussels sprouts + radicchio + baby spinach + mustard glaze

CHICKEN PICCATA

*roasted butternut squash + caramelized onions
roasted potatoes + crispy sage*

FRESH MARKET SPECIAL

please ask server for today's chef feature

** The consumption of raw or undercooked eggs, meat, poultry,
seafood or shellfish may increase your risk of food borne illness.*