

ARTISAN CHEESE FLIGHTS

includes rustic bread, apples, pears & grapes

AROUND THE WORLD | 17

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 | 17

Parmesan Reggiano, Italy (cow)

sharp fruity + strong savory

Robiola, Italy (cow)

soft ripened + buttery + hints of mushroom

Cashel Blue, Ireland (cow)

semi soft + blue veined + mellow blue flavor

CHEF'S AMERICAN PICK | 18

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

BRUSCHETTAS

HEIRLOOM TOMATO | 11

bufala mozzarella + basil + arugula + balsamic

FRESH MISSION FIGS | 11

whipped blue cheese + balsamic

PROSCIUTTO & ASPARAGUS | 12

talleggio cheese + lemon zest

STONE FIRED PIZZA

MARGHERITA | 14

san marzano tomato sauce + torn basil + fior di latte

ASPARAGUS BIANCO | 15

talleggio + fior di latte + fontina

PEAR & GORGONZOLA | 15

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

FIG & PROSCIUTTO | 15

fresh figs + arugula + fontina + point Reyes blue

* CRÚ STEAK | 16

balsamic glazed beef tenderloin + red onion + arugula + parmesan

TASTE & SHARE

CRÚ HOUSE SALAD | 9

*arugula + heirloom tomatoes + radishes + olives
cucumber + goat cheese + sherry vinaigrette*

* AHI TARTARE | 15

avocado + cucumber + cilantro

vine ripened tomato + citrus olive tapenade

FRITTO MISTO | 13

calamari + rock shrimp + fresno chile sauce

LOBSTER & SHRIMP POTSTICKERS | 14

roasted fresno chilies + spicy lemon sauce

CHARCUTERIE BOARD | 16

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

GRILLED CHEESE & TOMATO SOUP | 12

talleggio cheese panini + white truffle oil

GOAT CHEESE BEIGNET | 10

goat cheese + honey + cracked pepper

CAPRESE SALAD | 12

vine tomato + bufala mozzarella + basil pesto

STEAMED PRINCE EDWARD MUSSELS | 13

lemongrass + white wine + tomatoes + basil

BIG PLATES

* FILET MIGNON | 32

*8 oz filet of beef + truffle potato gratin + green beans
point Reyes blue cheese + rosemary chianti sauce*

CHICKEN PARMIGIANA | 21

san marzano tomato sauce + bufala mozzarella + fresh basil

CAST IRON SEARED SEA SCALLOPS | 28

spinach parmesan risotto + golden tomato marinara

* PRIME LONDON BROIL STEAK FRITES | 25

herb garlic butter + truffle parmesan fries

PAN ROASTED SCOTTISH SALMON | 24

israeli couscous + asparagus + sweet corn + tomatoes + salsa verde

* LAMB LOLLIPOPS | 24

truffle potato gratin + point Reyes blue + demi + mint + prosciutto

CALLEBAUT CHOCOLATE FONDUE FOR TWO | 18

*strawberries + bananas + fresh figs + macarons
pound cake + chocolate pirouette cookies + marshmallows*

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