**ARTISAN CHEESE FLIGHTS**  
*rustic bread, fruits, honey comb & fig jam*

<table>
<thead>
<tr>
<th>AROUND THE WORLD</th>
<th>CLASSIC</th>
<th>CHEF’S AMERICAN PICK</th>
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</table>
| Manchego, Spain (sheep)  
1 yr aged + zesty exuberance + firm + dry | Truffle Pecorino, Le Delizie, Italy (sheep)  
tangy nuttiness + caramel finish | Coupole, Vermont Creamery, VT (goat)  
soft + dense center + sharp complexity |
| Humboldt Fog, Cypress Grove, CA (goat)  
creamy + luscious + center ribbon of ash | Laura Chenel's Chevre, Sonoma, CA (goat)  
soft + fresh creamy + hint of grass | Point Reyes Blue, CA (cow)  
semi soft + blue veined + mellow blue flavor |
| Roomano Gouda, Netherlands (cow)  
3 yr aged + sweet salty butterscotch | Mt Tam, Cowgirl Creamery, CA (cow)  
organic + triple cream + firm + buttery  
earthly white mushroom | Clothbound Cheddar, Jasper Hill, VT (cow)  
tangy nuttiness + caramel finish  
rustic crystalline texture |

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**CHARCUTERIE BOARDS**

**GRAND CRU**

truffle pecorino + laura chenel chevre  
prosciutto wrapped grissini + soppressata

**PREMIER CRU**

prosciutto + salami + soppressata  
manchego cheese + antipasti

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**TASTE & SHARE**

**CRU HOUSE SALAD**

baby lettuces + tomatoes + red onion  
shaved brussels sprouts + warm goat cheese  
lemon thyme vinaigrette

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

**FIG & GORGONZOLA BRUSCHETTA**

mission figs + balsamic glaze

**WAGYU MEATBALLS**

san marzano tomato sauce + reggiano  
rustic bread

**FRITTO MISTO**

calamari + rock shrimp + shishito peppers  
spicy fresno chile sauce

**GOAT CHEESE BEIGNET**

goat cheese + honey + cracked pepper

**LOBSTER & SHRIMP POTSTICKERS**

roasted fresno chilies + spicy lemon sauce

**STEAMED PRINCE EDWARD MUSSELS**

elmogass + white wine + tomatoes + basil

**GRILLED CHEESE & TOMATO SOUP**

taleggio cheese panini + white truffle oil

**TRUFFLE CHEESE FONDUE**

fontina + apples + pears + rustic bread  
shishito peppers + brussels sprouts  
roasted butternut squash

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**STONE FIRED PIZZA**

**MARGHERITA**

san marzano tomato sauce + torn basil + for di latte

* **CRÚ STEAK**

beef tenderloin + red onion + baby greens + parmesan  
mozzarella + balsamic glaze

**PEAR & GORGONZOLA**

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

**THE BUTCHER**

prosciutto + salami + soppressata + italian sausage

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**FAVORITES**

* **FILET MIGNON**

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

**PARMESAN CRUSTED HALIBUT**

jumbo lump crab + baby spinach + lemon basil scampi sauce

**LEMON THYME CHICKEN**

laura chenel goat cheese stuffed + chanterelle mushrooms + broccolini

**BAROLO BRAISED SHORT RIB**

sage butternut squash polenta + roasted tomato + wild mushroom jus

**CAST IRON SEARED SEA SCALLOPS**

spinach parmesan risotto + golden tomato marinara

* **NEW ZEALAND LAMB CHOPS**

truffle potato gratin + broccolini + red wine demi

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