
ARTISAN CHEESE FLIGHTS

rustic bread, fruits, honey comb & fig jam

AROUND THE WORLD

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

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

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

CLASSIC

Truffle Pecorino, Le Delizie, Italy (sheep)
tangy nuttiness + caramel finish

Laura Chenel's Chevre, Sonoma, CA (goat)
soft + fresh creamy + hint of grass

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

CHEF'S AMERICAN PICK

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

Point Reyes Blue, CA (cow)
semi soft + blue veined + mellow blue flavor

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

CHARCUTERIE BOARDS

GRAND CRU

*truffle pecorino + laura chenel chevre
prosciutto wrapped grissini + soppressata*

PREMIER CRU

*prosciutto + salami + soppressata
manchego cheese + antipasti*

TASTE & SHARE

CRÚ 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

lemongrass + white wine + tomatoes + basil

GRILLED CHEESE & TOMATO SOUP

talleggio cheese panini + white truffle oil

TRUFFLE CHEESE FONDUE

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

STONE FIRED PIZZA

MARGHERITA

san marzano tomato sauce + torn basil + fior 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

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

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