

soup

SOUP DU JOUR

17

greens

BABY BEET

*lemon ricotta, blackberries,
figs, candied pistachios, balsamic*

18

CAESAR

*baby romaine, garlic croûte,
reggiano parmesan, white anchovies,
slow cooked egg, caesar vinaigrette*

17

HEIRLOOM TOMATO

*whipped burrata, persian cucumber,
avocado basil emulsion,
herbed croutons, EVOO*

18

cheese

DAILY SELECTIONS

*rotating selection of domestic and
international charcuterie and artisan cheeses
reflecting seasonality, tradition and excellence.*

THREE

15

FIVE

25

SEVEN

35

appetizers

STEAK TARTARE

*black truffle crêpe, radishes,
egg yolk jam, onion conserva,
pecorino fondue*

19

TEMPURA SQUASH BLOSSOMS

*herbed goat cheese, ricotta,
golden raisins, walnuts, romesco,
black garlic gastrique*

18

ESCARGOT

*reggiano parmesan, leeks,
garlic fennel pollen butter,
beurre à la bourguignonne,
bacon foam*

17

TUNA TARTARE

*coconut wasabi crème, sticky rice,
miso, pickled watermelon radish,
habanero gastrique*

19

OLIVE OIL BRAISED OCTOPUS

*crispy potatoes, black garlic,
blistered shishito peppers,
calabrian chilis, chorizo,
paprika aioli, sauce brava*

23

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entrées

HONEY CRUSTED DUCK BREAST

pistachio dukkah, confit bisteeya, saffron couscous, blackberry cassis

52

SPRINGER FARMS CHICKEN

*sun-dried tomato gnocchi, fromage blanc, fresh corn salad,
green beans, prosciutto, fresno chilis, confit croquette*

38

GOAT CHEESE AGNOLOTTI

*toasted pine nut butter, summer squash, tomatoes,
eggplants, tomato coulis, ricotta salata*

36

LE CRU BURGER

seasonal preparation, pommes frites

25

FILET MIGNON

sauce périgieux, mushroom purée, pavé potatoes

65

VEAL TENDERLOIN

*cippolini onions, peas, carrots, morels, haricots verts,
semolina gratin, sherry crème*

48

HALIBUT

sauce verjus, golden raisins, capers, marcona almonds, pommes purée

58

SEA BASS

curried saffron coconut emulsion, bamboo rice, bok choy

54

SCALLOPS PROVENÇALE

pistou, summer squash, tomatoes, pommes purée, sauce provençale

52



desserts

CHOCOLATE STONE

*dark chocolate ganache, valrhona dark chocolate mousse,
chocolate caramel center, crème anglaise, mocha ice cream*

18

VERRINE

*honied goat cheese panna cotta, roasted apricot
champagne apricot jam, thyme oat crumble*

17

LAVENDER STRAWBERRY SHORTCAKE

*grand marnier macerated strawberries,
almond crumble, lemon tarragon ice cream*

17

PEACH GELÉE

*ricotta mousse, graham crumble, peach sorbet
caramelized white chocolate meringue*

16

CHEF'S WHIM CRÈME BRÛLÉE

15

HOMEMADE SORBET

12



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welcome

While the world rushes, at Cru Uncorked, we pause to focus on the details. When it comes to the experience of food — sight, smell, taste and texture — it all matters. Beautiful plating. Rigorously chosen ingredients. Playfully daring flavors. Perfectly paired wines. Outstanding service. They delight and satisfy.

Inspire us to taste adventure, or find comfort. The cohesion of design, menu, service, wine and art reflects the care we take in providing memorable experiences. And reflects our passion — to make the ordinary something exceptional.

savor the moment



We strive to use fresh garden to kitchen principles in our sourcing and selection.

We only use premium genuine oils and butter in the preparation of our food — we do not use canola or soy oil.

We do not use MSG in our food.

We do offer gluten-free bread and dishes — please ask your server to identify these for you.