

ARTISAN CHEESE FLIGHTS

includes rustic bread, apples, pears & grapes

CLASSIC

Point Reyes Blue Cheese, CA
rich + creamy + semi hard + cow's milk

Laura Chenel's Chevre, Sonoma, CA
*soft goat's milk + fresh creamy chevre
light hint of grass*

Manchego, Spain
*zesty + exuberant sheep's milk
firm + dry*

CHEF'S PICK

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

Pecorino Brillo, Italy
sheep's milk + aged in chianti

Cashel Blue, Ireland
*cow's milk + semi soft + blue veined
mellow blue flavor*

SINFUL EXPERIENCE

Humboldt Fog, Cypress Grove, CA
*goat's milk + creamy + luscious
ribbon of ash through the center*

Robiola, Italy
*cow's milk + soft ripened + buttery
hints of mushroom*

Delice de Jura, France
earthy tones + rich creamy cow's milk

TASTE & SHARE

LOBSTER & SHRIMP POTSTICKERS
roasted fresno chilies + spicy lemon sauce

FIG & GORGONZOLA BRUSCHETTA
*fresh mission figs + gorgonzola
balsamic reduction*

FRITTO MISTO
*calamari + rock shrimp + zucchini
fresno chilies + comeback sauce*

CRÚ HOUSE SALAD
*watercress + arugula + campari tomatoes
cucumber + watermelon radish
goat cheese + sherry vinaigrette*

GOAT CHEESE BEIGNET
goat cheese + honey + cracked pepper

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

GRILLED CHEESE & TOMATO BASIL
*taleggio cheese panini + white truffle oil
tomato basil soup*

CAPRESE SALAD
*vine ripened tomato
buffalo mozzarella + basil pesto*

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

CRAB & AVOCADO BRUSCHETTA
*jumbo blue crab + roasted corn
fontina + campari tomatoes*

* LAMB LOLLIPOPS
*lemon & herb greek yogurt + cucumber
pickled red onion + mint*

STONE FIRED PIZZA

PEAR & GORGONZOLA
d'anjou pear + caramelized onion + basil + honey + parmesan

MARGHERITA
tomato sauce + torn basil + fior di latte

SHRIMP & PESTO
marinated rock shrimp + campari tomato + parmesan + arugula

SALSICCIA
goat + mozzarella + roasted pepper + italian sausage

FIG & PROSCIUTTO
fresh mission figs + arugula + fontina + point reyes blue

* CRÚ STEAK
balsamic glazed beef tenderloin + red onion + arugula + parmesan

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

* GRILLED HANGER STEAK
heirloom tomatoes + gorgonzola vinaigrette + truffle parmesan fries

CHICKEN PICATTA
zucchini + rainbow marble potatoes + lemon-caper sauce

ALASKAN HALIBUT
english peas + roasted corn + fava beans + sunchoke broth

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.