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# ARTISAN CHEESE FLIGHTS

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*includes rustic bread, apples, pears & grapes*

## AROUND THE WORLD

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

Parmesan Reggiano, Italy (cow)  
*sharp fruity + strong savory*

Délice de Bourgogne, France (cow)  
*triple cream + salty mushroom + slight sweet*

Cashel Blue, Ireland (cow)  
*semi soft + blue veined + mellow blue flavor*

## CHEF'S AMERICAN PICK

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*

## TASTE & SHARE

### CRÚ HOUSE SALAD

*baby lettuces + arugula + pears + warm herb  
goat cheese + pistachio + sherry vinaigrette*

### \* AHI TARTARE

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

### FRITTO MISTO

*calamari + rock shrimp + brussels sprouts spicy  
fresno chile sauce*

### GOLDEN BEET SALAD

*radicchio + shaved brussels sprouts  
goat cheese + mustard-thyme vinaigrette*

### LOBSTER & SHRIMP POTSTICKERS

*roasted fresno chilies + spicy lemon sauce*

### FIG & GORGONZOLA BRUSCHETTA

*mission figs + gorgonzola + balsamic*

### CHARCUTERIE BOARD

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

### \* LAMB LOLLIPOPS

*point Reyes blue + red wine demi + mint  
crispy prosciutto*

### GRILLED CHEESE & TOMATO SOUP

*taleggio cheese panini + white truffle oil*

### GOAT CHEESE BEIGNET

*goat cheese + honey + cracked pepper*

### CHEESE FONDUE

*fontina + truffle tartufo + apple + pear  
herb flatbread + brussels sprouts  
haricot verts + roast butternut squash*

### STEAMED PRINCE EDWARD MUSSELS

*lemongrass + white wine + tomatoes + basil*

### VINE RIPENED TOMATO & BURRATA

*extra virgin olive oil + torn basil  
grilled ciabatta + balsamic reduction*

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## STONE FIRED PIZZA

### MARGHERITA

*tomato sauce + torn basil + fior di latte*

### CHARCUTERIE

*pancetta + prosciutto + salami + italian sausage*

### PEAR & GORGONZOLA

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

### SALSICCIA FLATBREAD

*goat + mozzarella + roasted pepper + italian sausage*

### FIG & PROSCIUTTO

*fig jam + arugula + fontina + point Reyes blue*

### \* CRÚ STEAK

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

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## BIG PLATES

### CHICKEN PICCATA

*roasted butternut squash + caramelized onions  
roasted potatoes + crispy sage*

### \* 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*

### BAROLO BRAISED SHORT RIB

*sage butternut squash polenta + roasted tomato + wild mushroom jus*

### PAN ROASTED SCOTTISH SALMON

*brussels sprouts + radicchio + baby spinach + mustard glaze*

### 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.*