

Buttermilk Fried Sweetbreads & Bourbon Sauce
Crispy Potato & Savoy-Mustard “Coleslaw”
14

Yakima Asparagus “Soup & Salad”
Veloute with Black Pepper Crème Fraiche
Grilled with Chevre, Frisee, Prosciutto & Balsamic
13

Broiled Spot Prawns with Dungeness Crab
Sea Bean Salad, Cucumber & Cava Mint Vinaigrette
16

Japanese Hamachi Crudo & Tuna Tartare
Licorice Glaze, Alaskan Sea Salt & *Manni Per Mio Figlio*
19

Sautéed Octopus & Grilled Berkshire Pork Belly
Fennel- Lime Salsa, Sherry & Potato
14

Seared Hudson Valley Foie Gras “Steak”
Griddled Brioche, Huckleberry Glaze & Endive
23

Sautéed Dungeness Crab Cake
Fuji Apple, Lovage & Bacon Endive Salad
16

Baby Beet Salad with Blue Cheese & Pear
Balsamic Currants & Candied Walnuts
12

Dinner Sunday through Saturday 5:30 –10:30 (Closed Monday)
Small plates until midnight Friday & Saturday
20% gratuity for parties of 5 or more

Meat or fish cooked to your specification may
increase your risk of food born illness.

Alaskan Halibut cooked Sous Vide & Spring Herbs
Sea Urchin Foam, Fiddlehead Ferns & Buttered Asparagus
28

Roasted Hawaiian Sea Bream & Creamed Ramps
Artichokes, Olives & Lemon Basil Sauce
29

**Organic Chicken Breast, Fennel Sausage & Thyme
Jus**
Porcini Agnolotti & Roasted Garlic Kale
27

Butter Poached Half Maine Lobster & Coral Sauce
Mascarpone Raviolo, Tangerine & Truffle Oil
39

Spice Grilled Duck Breast & Muscat Raisins
Vadouvan-Escarole, Carrot & Cognac -Thyme Sauce
29

Rosemary Grilled Lamb “Rib Eye” & Syrah Sauce
Manni Per Me, Gnocchi, Green Garlic & Fava Beans
35

Seared Rare Sea Scallops & Spring Onion Risotto
Miner’s Lettuce & Rhubarb Confit
28

Add Sautéed Hudson Valley Foie Gras
17

Slow Braised Painted Hills Farm Beef Short Ribs
Potato Puree & Parsley Horseradish
29

CRUSH Tasting Menu

Your First Three Tasting Choices...\$42
Any Additional Choices...\$10

Lobster or Foie Gras Course Supplement... \$15
Cheeses

Petite Agour

Basque, Sheep's Milk, Tangelo Marmalade & Ulmo Honey

Delice d'Argental

French, Cow's Milk, Candied Rhubarb & Tellicherry Syrup

Caprifeuille

French, Goat's Milk, & Grapefruit Pate de Fruits

Bleu d'Auvergne *Terre de Valcans*

French, Cow's Milk, Calvados Apple & Hazelnut

Pleasant Ridge Reserve

Domestic, Cow's Milk & Sage Prune Compote

5.5 each

25 all

1973 D'Oliveras Verdelho Madeira	18
2000 Kopke Porto.....	12
2003 Kopke Porto.....	12
2005 Kopke Porto.....	12
1977 Kopke Colheita Porto	20
Mauro Vergano Chinato	12
1999 Warres LBV Porto	6
Ramos Pinto 20 year Tawny	15
Clear Creek Pear Brandy	11
Clear Creek Apple Brandy	11
Lustau <i>Almacenista Juan Garcia Jarana</i>	
Oloroso Sherry	12
Lustau <i>Almacenista Maria Luisa Coveñas</i>	
Oloroso Sherry	12
Lustau <i>Los Arcos</i> Amontillado	8
2005 La Spinetta Moscato D'Asti	8
2004 Eola Hills <i>Vin D'Or</i> Sauvignon Blanc....	9
1998 M. Chapoutier Muscat-de-Rivesaltes ...	11
Leriche V.S.O.P.	9
Chalfonte V.S.O.P.	8
Kelt <i>Tour du Monde</i> V.S.O.P.....	18
Chartreuse <i>V.E.P</i>.....	20
Boulard <i>Grand Solage</i> Calvados.....	10

Desserts

Hazelnut Mousse with Caramel & Nuts

Coffee Geleé, Buttermilk Ice Cream & Chocolate

Brandy Cherry Mousse & Almond Cake

Rosemary Marcona Gelato & Meringues

The “Peppermint Patty”

Dark Chocolate Mousse, Mint Ice Cream, Shortbread

Jennifer’s Chocolates

Smoked Bacon, Earl Grey, Mint,
Cocoa Nib Crunch, Blue Cheese-Calvados

Tasting of Seasonal Sorbets

Cucumber Mint, Rhubarb Pinot Gris, Lemon Olive Oil

Each 10

*Crush is proud to exclusively feature Brazilian
Cup of Excellence Reserve Coffee*

Single Press Reserve Coffee	4.5 / 9
Single Press Decaf Coffee	3 / 6
Espresso	3.5
Cappuccino	4.5
Press Pot Tea	3.5 / 7

Assam, Chamomile, Earl Grey, Keeman,
Pearl Jasmine, Peppermint, Yi Xing

Major Credit Cards / No Checks