

## STARTERS, PASTA & SALADS

**Japanese Hon Hamachi Crudo**, *Pickled Cinnamon Cap Mushrooms, Preserved Lemon, & Olives*  
18

**Wagyu Beef Tartar**, *Horseradish, Pumpernickel, Beets, & Garden Lettuces*  
16

**Sous Vide Garden Vegetable Salad**, *Muscat Grapes, Herbed Chevre, Radishes & Pistachio*  
13

**Geoduck Clam Ceviche**, *Sorrel & Lovage Vichysoisse Bacon, & Potato*  
12

**Crisp Portuguese Octopus 'La Plancha'**, *Fresh Garbanzo Beans, Fennel, lemon, & Chorizo*  
16

**Hand Rolled Tagliatelle & Morel Mushrooms**, *English Peas, Pecorino, & Duck Confit*  
16

**Chilled Maine Lobster Salad, Summer Truffles**, *Truffle Scented Asparagus, & Coral Hollandaise*  
24

## FOIE GRAS

**Seared Hudson Valley Foie Gras**, *Almond Financier & Huckleberries*  
24

**Hudson Valley Foie Gras Torchon**, *Brioche, Spiced Pears, & Meyer Lemon*  
24

## ARTISAN CHEESES

**Galette du Melun**, *Cow, France*

**Chervran**, *Goat, Belgium*

**La Casinca**, *Wash-Rind Goat, Corsica*

**Abbaye de Belloc**, *Sheep, France*

**Appenberger**, *Aged Raw Cow, Switzerland*

**Bluet de Saleve**, *Raw Cow, France*

**Bleu d'Auvergne**, *Cow, France*

*5 each or 19 for four choices*

FROM FARMS, RANCHERS & FISHERMAN

**Roasted Alaskan Halibut, Saffron Mussels, Shaved Surf Clams, Fiddleheads & Nettle Puree**  
33

**Prosciutto Wrapped Washington Rabbit, Salsify, Maitake Mushrooms & Rabbit Confit**  
31

**Seared Sea Scallops, Black Currants, Cauliflower & Vaudouvan Broth**  
29

**Crispy Skin Black Cod, Lacquered Slow Roasted Pork Belly, Wild Ramps & Scallion Glace**  
30

**Seared Quill King Salmon, Crushed Peas, Mint, Confit Fingerling Potatoes & Bacon Parmesan Froth**  
32

**Crispy Skin Muscovy Duck Breast, Sassafrass, Heirloom Farro, Cipollinis & Kumquats**  
32

**Lido Farms Lamb Chop, Gnocchi, Green Garlic, Artichokes, Olive, Mint & Syrah Sauce**  
36

**Braised & Glazed Painted Hills Beef Short Ribs, Yukon Potato Puree, Baby Carrots & Parsley Pistou**  
32

THE CHEFS TASTING MENU

Relax and free yourself from decisions by allowing the CRUSH culinary staff, headed by Chefs Jason Wilson, Gabe Skoda & Cara Luff to create a seasonally inspired menu reflecting the relationships we've created with the highest quality purveyors, farmers, growers and friends for the very best quality ingredients.

*The very best of CRUSH cuisine.*

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CRUSH 6 (Six) Course Tasting Menu... 82

The CHEF'S Grand Tasting Menu... 125

Supplement Foie Gras (15)

Selection of wines to pair with your meal... 60

Sommelier Reserve Wine Pairing ... 115

**Dinner Tuesday –Sunday 5:00-10:00**

20% gratuity for parties of 5 or more

*~ Meat or fish cooked to your specification mayor may not cause food borne illness ~*

## **Crush Six Course Menu**

*~ Cave Aged Gruyere Cheese Gougeres ~*

### **Bacon & Eggs**

*Parsnip Plan, Smoked Salmon Caviar, & Bourbon Bliss*

### **Japanese Hon Hamachi Crudo**

*Pickled Hedgehogs, Fennel, Preserved Lemon, & Olives*

### **Handrolled Potato Gnocchi**

*Butter Poached Laughing Bird Shrimp with Gruyere Cheese*

### **Roasted Alaskan Halibut**

*Salsify, Black Trumpets, & Bloomsdale Spinach*

*~ Sorbet ~*

### **Painted Hills Beef Short Ribs**

*Buttered Root Vegetables & Cabernet Sauce*

### **Lori's Seasonal Desserts Selection**

*A/Q*

*Selection of wines to pair with you meal ~ 60*

*Cellar Reserve Wine Pairing ~ 115*