

Buttermilk Fried Sweetbreads & Bourbon Sauce

Crispy Potato & Savoy-Mustard “Coleslaw”

14

Yakima Asparagus Soup & Poached Duck Egg

Brioche Croutons, Black Pepper Crème Fraiche

13

Estate Olive Oil Poached Spanish Mackerel

Shaved Cauliflower Salad & Foam with Orange & Olive

16

Japanese Hamachi Crudo & Tuna Tartare

Black Garlic, 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”

Maple Sugared Donut, Huckleberry Glaze & Endive

25

Warm Dungeness Crab Salad & Cucumber Vinaigrette

Sea Beans, Chives & Radish

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.

Roasted Alaskan Halibut & Spring Herbs

Sea Urchin Foam, Fiddlehead Ferns & Buttered Asparagus

28

Sautéed Hawaiian Market Fish & Lemon Basil Sauce

Braised Artichokes & Baby Fennel

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 & Wild Ramp 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

Chef’s Grand Tasting Menu... 105

Sommelier Pairing... 55

Reserve Wine Pairing... 95

***Please Inquire with your server regarding today’s selections
Grand Menu is served best for the entire table***

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 Almacenista Juan Garcia Jarana	
Oloroso Sherry	12
Lustau Almacenista Maria Luisa Coveñas	
Oloroso Sherry	12
Lustau Los Arcos Amontillado.....	8
2005 La Spinetta Moscato D'Asti.....	8
2004 Eola Hills Vin D'Or Sauvignon Blanc	9
1998 M. Chapoutier Muscat-de-Rivesaltes	11
Leriche V.S.O.P.	9
Chalfonte V.S.O.P.	8
Kelt Tour du Monde V.S.O.P.	18
Chartreuse V.E.P	20
Boulard Grand Solage 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

Rhubarb & Anise Cake with Licorice “Panna Cotta”

Brown Butter Crumble, Rhubarb Cracker” & Black Olive

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