

STARTERS, PASTA & SALADS

Crispy Sautéed Veal Sweetbreads, *Sweet grain mustard cabbage, Endive, Apples, & Bourbon Sauce*

15

Hawaiian Ahi Yellowfin Tuna Crudo, *Cauliflower “Salad”, Preserved Lemon, Blood Orange ~*

18

Hand Made Ricotta Cheese Raviolo, *Chicory, Hazelnuts Roasted Pumpkin, White Truffle Oil*

16

Roasted Beet Salad & Rollingstone Farms Chevre, *Watercress, Marcona Almonds & Balsamic*

13

White Truffle Scented Sunchoke Soup, *Duck Confit Pickled Pear & Sherry*

12

Seared La Belle Farms Duck Foie Gras, *Almond Financiers & Cranberry-Verjus Sauce*

24

Crisp Portuguese Octopus “La Plancha”, *Controne Beans, Fennel, Harissa & Chorizo*

16

Pinata Apple Salad with Roquefort & Bacon, *Chicory Greens and Cider Caramel*

13

ARTISAN CHEESES

Delice D’Argental, *French Cow’s Milk; Walnuts & Sultanas*

Tomme de Fuille, *French, Cow’s Milk; Hazelnuts*

Bleu d’ Auvergne “Terre de Volcans”, *French, Cow’s Milk; Honey & Seasonal Accompaniments*

Petite Agour, *Basque, Sheep’s Milk; Kumquat Marmalade*

5 each/18 all

Dinner Tuesday –Sunday 5:00-10:30 20% gratuity for parties of 5 or more

~ Meat or fish cooked to your specification may cause food borne illness

MEATS & FISH FROM LAND & SEA

Roasted Hawaiian Mero Sea Bass, *Butternut Squash Puree, Pancetta & Black Trumpets*
32

Roasted Organic Chicken Breast, *White Cheddar Potato, Smoked Chanterelles & Bacon*
28

Seared Sea Scallops & Prosciutto, *Sweet Onion-Pecorino Risotto, Brussels & Persimmon*
29

Porcini Crusted Neah Bay Black Cod, *Wagyu Beef Dashi Broth, Salsify & Maitake Mushrooms*
31

Sautéed Atlantic Fluke & Dungeness Crab, *Creamed Leeks, Meyer Lemon, Chardonnay & Herbs*
29

Crispy Skin Muscovy Duck Breast, *Sasafrass, Heirloom Farro, Cippolinis & Kumquats*
32

Roasted Venison Saddle & Syrah Sauce, *Black Truffle Root Vegetables, Soubisse & Spiced Quince*
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, allow the CRUSH Kitchen Team headed by Jason Wilson, Gabe Skoda & Cara Luff to create a seasonally inspired menu that reflects the best quality relationships, ingredients and techniques.

The very best of CRUSH cuisine.

Crush 6 (Six) Course Menu... 75

The Grand Tasting Menu... 125

Supplement Foie Gras (\$15)

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

Cellar Reserve Wine Pairing ... 115

