

Crush Private Dining

Appetizer

*Sunchoke Soup with Dungeness Crab
Tarragon, Pepper & Crème Fraiche*

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Entrée

*Crispy Skin Alaskan Sablefish,
Foraged Mushrooms & Baby Leeks
Black Truffle Sage Broth*

OR

*Painted Hills Farm Beef Rib-Eye
with Yukon Potato Puree
Baby Carrots, Horseradish & Truffle
Oil*

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Dessert

*Hazelnut Mousse with Caramel & Nuts
Coffee Geleé, Buttermilk Ice Cream
& Chocolate*