

TASTE + SHARE PLATES

GOAT CHEESE BEIGNETS | 12 VEG
goat cheese + honey + cracked pepper
Somm Selection – Taittinger La Francaise

HUMMUS | 10 V
pita crisps + english cucumbers + evoo

CRU HOUSE SALAD | 9 VEG
baby greens + carrots + cucumber + tomato
herb sherry vinaigrette

TOMATO BASIL SOUP | 7 VEG
parmesan crostini

LOBSTER & SHRIMP POTSTICKERS | 14
roasted fresno chilies + spicy lemon sauce
Somm Selection – Argyle Brut

FIG & GORGONZOLA BRUSCHETTA | 11 VEG
mission figs + gorgonzola + balsamic reduction

FRITTO MISTO | 15
calamari + rock shrimp
lemon aioli + spicy marinara

AHI TARTARE | 16
avocado + cucumber + cilantro
vine ripened tomato + citrus olive tapenade
Somm Selection – AIX Rose

CAPRESE SALAD | 13 VEG
vine ripened tomato + mozzarella di bufala
pesto + evoo

CHARCUTERIE BOARD | 18
prosciutto + salami + manchego cheese
foie gras mousse + antipasti + rustic bread
Somm Selection – Messina Hoff

PAN SEARED CRAB CAKE | 17
jumbo blue crab + red pepper remoulade

CHEESE FONDUE | 17 VEG
fontina + gruyere + truffle oil
apples + pears + shishitos
asparagus + sweet peppers + flat bread

LAMB LOLLIPOPS | 19
goat cheese + mint + balsamic reduction
crispy prosciutto fig demi
Somm Selection – Ruffino Modus

STONE FIRE PIZZA

INDIVIDUAL 10" PIZZAS

PEAR & GORGONZOLA | 17 VEG
comice pears + caramelized onion + basil
honey + parmesan

FIVE CHEESE | 15 VEG
mozzarella + fontina + parmesan + goat + gorgonzola
white truffle oil + basil
Somm Selection – Nobilissima Pinot Grigio

MARGHERITA | 15 VEG
tomato sauce + torn basil + fresh mozzarella

SALSICCIA | 17
goat + mozzarella + roasted peppers
italian sausage
Somm Selection – Montes Alpha Syrah

RUSTIC PANINIS & SLIDERS

NAPA BURGER | 13
fig jam + caramelized onion + goat cheese
arugula + roasted tomato + shoestring potatoes
Somm Selection – Sequoia Grove Cabernet Sauvignon

GRILLED CHEESE & TOMATO BASIL SOUP | 13 VEG
taleggio cheese panini + white truffle oil
tomato basil soup

GRILLED CHICKEN PANINI | 14
lemon caper aioli + arugula + ciabatta roll + shoestring potatoes

CRU COBB SALAD | 13
romaine + grilled chicken + avocado + tomato + bacon + egg
+ gorgonzola

SEARED SALMON SALAD | 17
bay of fundy + quinoa tabouli + baby lettuce + herb sherry
vinaigrette

WILD MUSHROOM QUINOA WRAP | 12 V
tomato + caramelized onion + shoestring potatoes

ARTISAN CHEESE

flights include rustic bread, apples,
pears & grapes

CLASSIC | 18
Point Reyes, CA

rich + creamy + semi hard + cow's milk

Piave Vecchio, Italy

cow's milk + nutty + sweet

Manchego, Spain

zesty + exuberant sheep's milk

Somm Selection – Numanthia "Termes" Toro

GREAT AMERICAN | 18

Humboldt Fog, Cypress Grove, CA

goat's milk + creamy + luscious + ribbon of ash

Coupole, Vermont Creamery, VT

aged goat's milk + mild dense center

Laura Chenel's Chevre, Sonoma, CA

soft goat's milk + fresh creamy chevre

Somm Selection – Molua Sauvignon Blanc

CHEF'S PICK | 17

Testun Ciuc, Italy

aged in barolo wine cask + bold + tangy

Pecorino Brillo, Italy

sheep's milk + aged in chianti

Cashel Blue, Ireland

cow's milk + semi soft + blue veined

Somm Selection – Tomassi "Ripasso"

SINFUL EXPERIENCE | 18

Mt Tam, Cowgirl Creamery, CA

organic milk + triple cream + firm

Robiola, Italy

cow's milk + soft ripened + buttery

Delice de Jura, France

reblochon style + earthy tones + rich

Somm Selection – Au Bon Climat Chardonnay

**ALL CHEESE AVAILABLE
INDIVIDUALLY**

DELICIOUS SWEETS

CHOCOLATE MOLTEN LAVA CAKE | 7
raspberry sauce + vanilla cream

TIRAMISU | 8

lady fingers + mascarpone + shaved chocolate +
leghorn sauce

SALTED CARAMEL CHEESE CAKE | 7
pistachio crust + raspberry sauce