

Nº 3131
FILLMORE ST.
**BAR
CRENN**
SAN FRANCISCO

WINE BY THE GLASS

VIN MOUSSEUX

Rosé

NV HUBERT MEYER, ALSACE 16

NV LELARGE-PUGEOT, EXTRA-BRUT, CHAMPAGNE 32

Extra-Brut

NV PIERRE GERBAIS 'GRAINS DE CELLES,' CHAMPAGNE 28

Prestige Cuvée

NV EGLY-OURIET, GRAND CRU,' CHAMPAGNE 48

VIN BLANC

Aligoté

2018 YOUNG INGLEWOOD, NAPA VALLEY 19

2007 LAFARGE 'RAISINS DORÉS,' BURGUNDY 16

Viognier

2018 VERNAY 'LE PIED DE SAMSON,' RHÔNE VALLEY 17

Sauvignon Blanc

2016 CULLEN, 'CULLEN VINEYARD,' MARGARET RIVER 24

Riesling

2015 SCHLUMBERGER, KITTLERLÉ GRAND CRU, ALSACE 22

Chardonnay

2015 BRUNO CLAIR 'SOURCE DES ROCHES,' MARSANNAY 35

VIN ROSÉ

Mourvèdre

2018 CHÂTEAU DE PIBARNON 'CUVÉE CRENN,' BANDOL 19

VIN ROUGE

Gamay

2019 DUPEUBLE 'NOUVEAU,' BEAUJOLAIS 16

Pinot Noir

2017 GARREY 'CHASSIÈRE,' MERCUREY 1^{ER} CRU, BURGUNDY 27

Tempranillo

2005 LÓPEZ DE HEREDIA 'TONDONIA' RESERVA, RIOJA 32

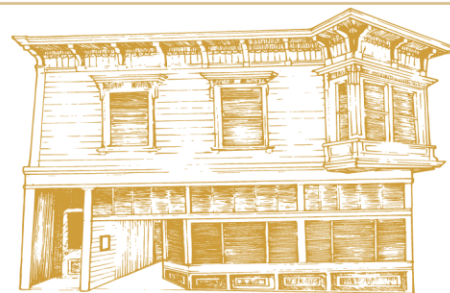
Zinfandel

2014 HEITZ CELLAR 'INK GRADE,' NAPA VALLEY 18

Franc

2015 HABIT, SANTA YNEZ VALLEY 21

A 20% service charge has been included in the price. This helps us distribute it equally amongst our staff, including cooks and dishwashers who have contributed to your meal.



PLATS À PARTAGER

SERVICE DU CAVIAR

95

Potato, pearl onions, beurre blanc

GOLDEN OSSETRA, GERMANY

HÛTRES EN NAGE GLACÉE

22

Half dozen oysters, Muscadet gelée, crème fraîche
Paired with 3oz pour of Muscadet

CRÈME DE CHOU-FLEUR

21

Siberian Ossetra, cauliflower custard, caramelized cream

POISSON CRU

19

Kampachi crudo, sherry gastrique, pickled vegetables

MILLE FEUILLE DE CÉLERI-RAVE

30

Perigord truffle, yogurt, chive

BRIOCHE ET BEURRE

12

Chef Crenn's signature brioche, cultured butter

SOLE ET POMME PURÉE FUMÉE

38

Petrale Sole, smoked potato, pickled mustard seed, onion jus

RAVIOLI AUX CHAMPIGNONS

25

Wild mushroom ravioli, truffle, Madeira glaze

EPOISSES DE BOURGOGNE FLAMBÉE

29/70

Onion jam, cognac, baguette

SUCRERIES

CANELÉ DE BORDEAUX

8

Tahitian vanilla, spiced rum

TARTE AU CHOCOLAT

16

Dandelion chocolate, caramel, Tonka bean

MADELEINES

8

Citrus, vanilla, lemon curd

CHOCOLATS DE JUAN

7

Chef's selection. 3 pieces per order

LES GOUTTES D'OR

Flight of 3 wines \$45

Loupiac

2009 CHÂTEAU DAUPHINÉ-RONDILLON, BORDEAUX, FRANCE 20

Madeira

1999 BROADBENT 'COLHEITA,' PORTUGAL 45

Port

2004 GRAHAM'S 'VINTAGE,' PORTUGAL 22

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.