

***As this is a sample menu, please kindly note that the offerings listed are subject to change.*

CAVIAR ET COQUILLAGES

SERVICE DU CAVIAR

Buckwheat blini, cultured cream, chive

WHITE STURGEON, CALIFORNIA

KALUGA HYBRID, CHINA

GOLDEN OSSETRA, GERMANY

15g - 30g

80 - 160

105 - 210

135 - 270

HUITRES EN NAGE GLACÉE ET SON BOURGOGNE

Half dozen oysters, Muscadet gelée, smoked oyster cream + 3 ounce pour of Bourgogne

22

SIBERIAN OSSETRA, CRÈME A L'OS A MOELLE

Bone marrow custard, smoked crème fraîche

24

PLATS

TARTE FLAMBÉE

36 mo Comté, lardons, shallot

15

PÂTÉ EN CROÛTE

Rosie's organic chicken, pistachio, cornichon

17

BRIOCHE ET BEURRE

Chef Crenn's signature brioche, cultured butter

10

CAPELLINI AUX MORILLES

California burn morels, caramelized onion, Normandy butter

27

FLÉTAN AUX PETITS POIS

Local halibut, English pea and fava bean fricassée

37

TARTARE DE BOEUF, POMMES GAUFRETTES

Akaushi strip loin, traditional accompaniment, smoked beef fat

34

BOUILLABAISSE ROYALE

68

At Bar Crenn, a 20% service charge will be added to your bill.

It allows us to distribute that amount more equally amongst our entire staff, including our cooks and dishwashers which have contributed to your meal.

If you have any questions, please ask to speak to one of our managers.

FROMAGE ET SUCRERIES

PETIT EPOISSES DE BOURGOGNE FLAMBÉE

Onion jam, cognac, baguette

25

CANELÉ DE BORDEAUX

Tahitian vanilla, spiced rum

7

POT DE CRÈME AU CHOCOLAT

Chocolate, chantilly, cacao nibs

8

TARTE AU CITRON

Lemon curd, toasted meringue

15

SAINT-HONORÉ

Pâte à choux, vanilla, almond

17

KOUGLOF

Almond, spiced rum, candied orange

9

LES GOUTTES D'OR

Flight of three wines \$70

Sauternes | 1989
Port | 40 Year
Roussanne | 2012

CHÂTEAU SUDUIRAUT, BORDEAUX, FRANCE
SANDEMAN, OLD TAWNY PORTO, PORTUGAL
ANABA, LATE HARVEST, SONOMA, CALIFORNIA

VINS DE DESSERT

3 ounce serving

Roussanne | 2012
Sauternes | 1989
1995
Rivesaltes | 1975
Maury | 1985
Madeira | 1937
1995
MV
1994
Port | 1969
10 Year
40 Year

ANABA, LATE HARVEST, SONOMA, CALIFORNIA
CHÂTEAU SUDUIRAUT, BORDEAUX, FRANCE
CHÂTEAU D'YQUEM, BORDEAUX, FRANCE
RIVEYRAC, ROUSSILLON, FRANCE
MAS AMIEL, ROUSSILLON, FRANCE
D'OLIVEIRAS, SERCIAL, PORTUGAL
D'OLIVEIRAS, TINTA NEGRA, PORTUGAL
RARE WINE CO., HISTORIC SERIES 'BOSTON BUAL'
D'OLIVEIRAS, MALVAZIA, PORTUGAL
TAYLOR FLADGATE, TAWNY, PORTUGAL
NIEPOORT, TAWNY, PORTUGAL
SANDEMAN, OLD TAWNY PORTO, PORTUGAL

20
35
95
32
25
115
38
19
45
80
20
60

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