

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

CAVIAR ET COQUILLAGES

SERVICE DU CAVIAR <i>Buckwheat blini, cultured cream, chive</i>	15g - 30g
WHITE STURGEON, CALIFORNIA GOLDEN OSSETRA, GERMANY	80 - 160 135 - 270
HUÎTRES EN NAGE GLACÉE ET SON BOURGOGNE <i>Half dozen oysters, Muscadet gelée, smoked oyster cream + 3 ounce pour of Bourgogne</i>	22
SIBERIAN OSSETRA, CRÈME A L'OS A MOELLE <i>Bone Marrow custard, smoked crème fraîche</i>	24
TARTELETTE D'OURSIN <i>Sea urchin, wakame, trout roe</i>	12

PLATS

SALADE DE CRABE <i>Dungeness crab, avocado, green apple zephyr</i>	21
TARTE À LA TOMATE <i>Butter pastry, parmesan frangipane, Belle Farm tomatoes</i>	23
TARTARE DE BETTERAVES <i>Beets, vadouvan cream, smoked olive oil</i>	17
FLEURS DE COURGETTES FARCIES <i>Zucchini, spot prawns, saffron citrus</i>	21
BRIOCHE ET BEURRE <i>Chef Crenn's signature brioche, cultured butter</i>	10
RAVIOLI DE CHAMPIGNONS ET TRUFFES <i>Mushroom ravioli, Australian black truffle, hazelnut, parmesan foam</i>	25
FLÉTAN À LA PROVENÇALE <i>Local halibut, butter beans, red pepper jus</i>	36

*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 <i>Onion jam, cognac, baguette</i>	25
CANELÉ DE BORDEAUX <i>Tahitian vanilla, spiced rum</i>	7
TARTE AU CHOCOLAT <i>Dandelion chocolate, caramel, Tonka bean</i>	16
SAINT-HONORÉ <i>Pâte à choux, vanilla, almond</i>	17
TARTE TROPIZIÈNNE <i>Seasonal flavor from Bleu Belle Farm</i>	8

LES GOUTTES D'OR

Flight of three wines \$45

Sake	NV	MINATO 'HARBOR' TSUCHIZAKI, JAPAN	
Sauternes	1989	CHÂTEAU SUDUIRAUT, BORDEAUX, FRANCE	
Chardonnay	MV	DE LA TOURNELLE, MACVIN DU JURA, FRANCE	

VINS DE DESSERT

3 ounce serving

Sake	NV	MINATO 'HARBOR' TSUCHIZAKI, YAMAHAI NAMA GENSHU	18
Sauternes	1995	CHATEAU D'YQUEM, BORDEAUX, FRANCE	95
Chardonnay	MV	DE LA TOURNELLE, MACVIN DU JURA, FRANCE	19
Sauternes	1989	CHÂTEAU SUDUIRAUT, BORDEAUX, FRANCE	35
Rivesaltes	1979	RIVEYRAC, ROUSSILLON, FRANCE	25
Maury	2009	LE PASSAGE, ROUSSILLON, FRANCE	19
Madeira	1937	D'OLIVEIRAS, SERCIAL, PORTUGAL	115
	1995	D'OLIVEIRAS, TINTA NEGRA, PORTUGAL	38
	MV	RARE WINE CO., HISTORIC SERIES 'BOSTON BUAL'	19
	1994	D'OLIVEIRAS, MALVAZIA, PORTUGAL	45
Port	1969	TAYLOR FLADGATE, TAWNY, PORTUGAL	80
	10 Yr	NIEPOORT, TAWNY, PORTUGAL	20
	40 Yr	SANDEMAN, OLD TAWNY PORTO, PORTUGAL	55

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