

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

CAVIAR & HUÎTRE

<i>Bar Crenn</i>	SERVICE DU CAVIAR <i>Buckwheat blini, cultured cream, chive</i>	15g / 30g
	WHITE STURGEON (IDAHO)	80 / 160
	GOLDEN OSSETRA (GERMANY)	135 / 270
	SIBERIAN OSSETRA, CRÈME A L'OS A MOELLE <i>Bone marrow custard, smoked crème fraîche</i>	28
	HUÎTRES GRANITÉ AU ROSÉ ET A LA ROSE <i>Oyster, rosé granité, rose petal</i>	4 each

AMUSE BOUCHE

<i>Bar Crenn</i>	GOUGÈRE AU COMTÉ <i>36 month comté, belpier knolle</i>	8
	PISSALADIÈRE <i>Caramelized onions, black olives, anchovies</i>	17
	CROQUE-MONSIEUR A LA TRUFFE NOIRE <i>Pain de mie, comté, jambon de Bayonne</i>	28

ENTRÉE

<i>Bar Crenn</i>	POIREAUX EN VINAIGRETTE <i>Leeks, soft poached egg, sauce cressonnaïère</i>	17
	TERRINE DE FOIE GRAS, PRUNE DE SANTA ROSA <i>Duck foie gras, plum compote</i>	25
<i>Atelier Crenn</i>	BRIOCHE ET BEURRE <i>Chef Crenn's signature brioche, cultured butter</i>	10

PLAT

<i>Bar Crenn</i>	TARTARE DE BOEUF, POMMES GAUFRETTES <i>Grass fed beef, traditional accompaniment, smoked beef fat</i>	32
<i>Pierre Troisgros</i>	SAUMON A L'OSEILLE <i>Local king salmon, French sorrel, beurre blanc</i>	36
<i>Bar Crenn</i>	LAPIN, LÉGUMES DU SOLEIL <i>Roasted rabbit, Bleu Belle farm vegetables, fennel jus</i>	46

FROMAGE & SUCRERIE

<i>Bar Crenn</i>	1924 BLEU <i>Caramelized figs, honey comb, sylvetta</i>	25
	EPOISSE DE BOURGOGNE FLAMBÉE <i>Onion jam, cognac, pain de campagne</i>	67
<i>Juan Contreras</i>	CANELÉ DE BORDEAUX <i>Tahitian vanilla, spiced rum</i>	8
	PARIS BREST <i>Choux pastry, pistachio praline, chocolate</i>	17

FORTIFIED WINE 3 ounce serving

<i>Maury</i>	1990	MAS AMIEL	22
<i>Rivesaltes</i>	1950	DOMAINE DE ROMBAUDE	57
<i>Madeira</i>	MV	RARE WINE CO., HISTORIC SERIES 'BOSTON BUAL'	19
	1962	COSSART GORDON, BUAL	110
<i>Tawny Port</i>	10 Year	WEISE & KROHN	15
	20 Year	NIEPOORT	40
	40 Year	GRAHAM'S	62
<i>Vintage Port</i>	2003	FONSECA	33

SWEET WINE 3 ounce serving

<i>Jurançon</i>	2015	CLOS UROULAT, SOUTHWEST, FRANCE	12
<i>Sauternes</i>	2007	CHÂTEAU ROMER DU HAYOT, BORDEAUX, FRANCE	22
	1996	CHÂTEAU D'YQUEM, BORDEAUX, FRANCE	120
<i>Bugey</i>	NV	PATRICK BOTTEX, CERDON, FRANCE	9

Bar Crenn is service included.

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

**** Please note as this is a sample menu, the offerings listed are subject to change.**