

CAVIAR ET COQUILLAGES

SERVICE DU CAVIAR

Buckwheat blini, cultured cream, chive

WHITE STURGEON (IDAHO)

GOLDEN OSSETRA (GERMANY)

15g / 30g

80 / 160

135 / 270

SIBERIAN OSSETRA, CRÈME A L'OS A MOELLE

Bone marrow custard, smoked crème fraîche

28

HÛÎTRES EN NAGE GLACÉE AU ROSÉ

Oyster, rosé gelée, rose petal

5 each

CREVETTES REMOULADE

Half Moon Bay spot prawns, sauce remoulade

15

PLATS

PISSALADIÈRE

Caramelized onions, black olives, anchovies

18

TERRINE DE FOIE GRAS, PRUNE DE SANTA ROSA

Duck foie gras, plum compote

30

TARTE AUX TOMATES

Bleu Belle Farm tomatoes, fromage blanc

20

SEICHE A L'AMERICAINE

Monterey squid, sauce Americaine

24

BRIOCHE ET BEURRE

Chef Crenn's signature brioche, cultured butter

12

TARTARE DE BOEUF, POMMES GAUFRETTES

Grass fed beef, traditional accompaniment, smoked beef fat

38

POULET CHASSEUR

Organic chicken, chanterelle mushrooms, lardons

42

SUCRERIE

CANELÉ DE BORDEAUX

Tahitian vanilla, spiced rum

8

TARTE AUX MYRTILLES

Huckleberries tart, fennel flowers

12

PARIS BREST

Choux pastry, pistachio praliné

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
<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

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

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.