

*\*\*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, IDAHO**  
**GOLDEN OSSETRA, GERMANY**

15g - 30g

80 - 160  
135 - 270

#### HUÎTRES GRATINÉES

*Oyster, Champagne sabayon, sea lettuce*

4 each

#### 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

*Paine Farm pork shoulder, pistachio, cornichon*

16

#### BRIOCHE ET BEURRE

*Chef Crenn's signature brioche, cultured butter*

10

#### PAUPIETTES DE BAR, SAUCE MEURETTE

*Striped bass, pomme purée, leeks fondue*

36

#### CAPELLINI À L'OURSIN ET L'OSSETRA

*Housemade pasta, sea urchin, Kaluga Hybrid caviar*

65

#### TARTARE DE BOEUF, POMMES GAUFRETTES

*Akaushi strip loin, traditional accompaniment, smoked beef fat*

34

#### PITHIVIERS DE POISSONS, SAUCE AMÉRICAINNE

37

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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, pain de campagne*

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

#### MILLEFEUILLE

*Coffee cream, caramel, praliné*

17

### LES GOUTTES D'OR

*Flight of three wines \$65*

1989

**CHÂTEAU SUDUIRAUT, FRANCE**

40 Year

**GRAHAM'S, PORTUGAL**

NV

**LE COQ D'OR, PINEAU DES CHARENTES, FRANCE**

### VINS DE DESSERT

*3 ounce serving*

*Sauternes*

1989

**CHÂTEAU SUDUIRAUT, BORDEAUX, FRANCE**

35

1997

**CHÂTEAU D'YQUEM, BORDEAUX, FRANCE**

95

*Rivesaltes*

1975

**RIVEYRAC, ROUSSILLON, FRANCE**

32

*Mauvy*

1985

**MAS AMIEL, ROUSSILLON, FRANCE**

25

*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*

10 Year

**WEISE & KROHN, PORTUGAL**

15

20 Year

**NIEPOORT, PORTUGAL**

40

40 Year

**GRAHAM'S, PORTUGAL**

62

2003

**FONSECA, PORTUGAL**

33

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

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