

***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, IDAHO GOLDEN OSSETRA, GERMANY	80 - 160 135 - 270
HUÎTRES EN NAGE GLACÉE ET SON MUSCADET <i>Half dozen oysters, Muscadet gelée, smoked oyster cream + 3 ounce pour of Muscadet</i>	22
COQUILLE ST. JACQUES À LA NANTAISE <i>Half dozen pink scallop, Muscadet butter</i>	20
SIBERIAN OSSETRA, CRÈME A L'OS A MOELLE <i>Bone marrow custard, smoked crème fraîche</i>	24

PLATS

TARTE FLAMBÉE <i>36 mo Comté, lardons, shallot</i>	15
SALADE DE FENOUIL <i>Baby fennel, fraises des bois, chamomile vinaigrette</i>	18
PÂTÉ EN CROÛTE <i>Paine Farm pork shoulder, pistachio, cornichon</i>	16
BRIOCHE ET BEURRE <i>Chef Crenn's signature brioche, cultured butter</i>	10
PAUPIETTES DE BAR, SAUCE MEURETTE <i>Striped bass, pomme purée, leeks fondue</i>	36
CAPELLINI À L'OURSIN ET L'OSSETRA <i>Housemade pasta, sea urchin, Kaluga Hybrid caviar</i>	65
TARTARE DE BOEUF, POMMES GAUFRETTES <i>Akaushi strip loin, traditional accompaniment, smoked beef fat</i>	34
POULET RÔTI AUX ASPERGES BLANCHES <i>Rosie's organic chicken, white asparagus, jus</i>	42

*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.*

SUCRERIES

CANELÉ DE BORDEAUX <i>Tahitian vanilla, spiced rum</i>	7
POT DE CRÈME AU CHOCOLAT <i>Chocolate, chantilly, cacao nibs</i>	8
TARTE AU CITRON <i>Lemon curd, toasted meringue</i>	15
MILLEFEUILLE <i>Coffee cream, caramel, praliné</i>	17
FLAN MARAÎCHIN <i>Brûléed custard tart</i>	13

LES GOUTTES D'OR

Flight of three wines \$70

Sauternes	1989	CHÂTEAU SUDUIRAUT, BORDEAUX, FRANCE	
Port	40 Year	GRAHAM'S, PORTUGAL	
Ratafia	Solera	HENRI GIRAUD, CHAMPAGNE, FRANCE	

VINS DE DESSERT

3 ounce serving

Vin Jaune	1995	BERTHET-BONDET, CHATEAU-CHALON, JURA, FRANCE	45
Ratafia	Solera	HENRI GIRAUD, RATAFIA DE CHAMPAGNE, FRANCE	28
Sauternes	1989	CHÂTEAU SUDUIRAUT, BORDEAUX, FRANCE	35
	1997	CHÂTEAU D'YQUEM, BORDEAUX, FRANCE	95
Rivesaltes	1975	RIVEYRAC, ROUSSILLON, FRANCE	32
Maury	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	40 Year	GRAHAM'S, PORTUGAL	62
	10 Year	NIEPOORT, TAWNY, PORTUGAL	20
	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.