

CRUSH SEASONAL TASTING MENU

Our tasting menu focuses on a varied experience of signature dishes and seasonal inspirations that offers the best of the season and CRUSH cuisine.

We ask that the entire table enjoys the tasting menu experience.

\$97

“Bacon & Eggs”

Parsnip Flan with Smoked Ikura Roe, Bourbon Maple Syrup & Bacon Crème Fraiche

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Crudo of Hawaiian 1er Grade Ahi Tuna

Black Garlic, Sunchoke Puree and Chips, Garam Masala Compressed Asian Pear

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Black Truffle Buttered Hand-Rolled Potato Gnocchi,

Sea Urchin Tongue, Yuu cured Spot Prawn, Watercress, Carlton Farms Guanciale

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Pacific Turbot Filet cooked “ala Plancha”

Fricasee of Porcini’s, Smoked Red Wine Onion Agro Dolce, Foie Gras Emulsion

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Roasted Mad Hatcher Farms Squab with Preserved Lemons

Mint, Vadouvan Baby Carrots, Marcona Almonds & Kale

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Douglas Fir Sorbet with Moroccan Olive Oil Powder and Cranberry

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Painted Hills Farms Beef Short Ribs, cooked 48 Hour in Sous Vide

Truffled Heirloom Cauliflower, Parsley Salad, Bone Marrow Sauce

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Tasting of Valrhona Chocolate

Coulant, Smores, Caramel Sundae, Olive Oil Cookies

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Housemade Mignardeses, Chocolates, Cookies