

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.

CRUSH's Six (6) Course Seasonal and Signature tasting menu... 92

Supplement Seared Foie Gras with Clove Angel Food Cake & Huckleberry... 18

Selection of wines to pair with your meal... 78

Sommelier Reserve Wine Pairing ... 120

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STARTERS

Ahi Tuna Crudo with Sunchoke Puree

Foie Gras Emulsion, Pickled Baby Vegetables, & Ras El Hanout

22

Snake River Farms Wagyu Beef Carpaccio with "Parisian Tartar"

Smoked Cippolini Relish, Radishes, Cashew Pistou, & Watercress

17

Buckwheat Noodles with Dungeness Crab, Edamame & Yuzu

Chervil & Purple Mustard Greens & Urchin Butter

20

Warm Butter Clams with Potato Bacon Parmesan Emulsion

Pickled Apples, Mustard Noodles, Fennel & Kohlrabi

18

Seared Hudson Valley Foie Gras "Steak"

Clove Scented Angel Food Cake, Almond, Huckleberries & Belgian Endive

24

Sous Vide Organic Chicken Egg & Pork Belly Crisped with Cider

Puy French Lentils, Quince, Watercress & Frisee,

18

"Bacon & Eggs"

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

14

Citrus Marinated Baby Beets with Grilled Belgian Endive

Peppercorn, Mint, Balsamic Figs and Prosciutto

16

Additional Bread Service 5

20% gratuity for parties of 5 or more Dinner Tuesday – Sunday 5:00-10:00

FISH, MEATS, GAME & FOWL

Atlantic Black Bass with Glazed Pork Cheeks & Tangerine

Parsnips, Pearl Onions, and Castelvetrano Olives

32

Sauteed Pacific Turbot with Preserved Lemon

Vaudouvan ...

33

Sautéed Sea Scallops and Roasted Porcini

Hubbard Squash Puree, Hazelnuts, Sherry and Saba Pears

34

48 Hour Braised Painted Hills Beef Short Ribs

Yukon Potato Puree, Roasted Cippolini Onions, Truffle Horseradish Pistou

32

Grains of Paradise Scented Duck Breast

Baby Turnip, Duck Confit, Brussels Sprouts, and Kumquats

29

Espresso & Cardamom Roasted Anderson Valley Lamb Loin~

Dates, Persimmon, Cauliflower & Syrah Sauce

38

ARTISAN CHEESES

Our cheese selections showcase a devotion to artisan cheese making from the finest producers & importers

All cheeses are served with Seasonal House Made Garniture and accompaniments

Vendee Bichonne, Raw Cow's Milk, France

Silt Coos, Pasteurized Goat's Milk, Oregon

Aged Gouda, Noord Hollander, Pasteurized Cow's Milk, Holland

Billy Blue, Raw Goat's Milk, Oregon

Paski Sir, Pasteurized Sheep's Milk, Croatia

5 each, 24 tasting of five

~ Meat or fish cooked to your specification may or may not cause food borne illness