



Valentine Celebration Weekend at Crú

February 12 - 14, 2009

Tease

White Chocolate and Caviar

Sturgeon caviar on white chocolate wafer

First Kiss

Blue Point Oysters | 11

long island oysters with champagne chive sauce & shaved fennel

Lamb Sausage Ravioli | 10

artichoke heart, mint pea puree & marsala pomodoro

Lobster Salad & Rose Water | 13

poached lobster with frisee, watercress, fried potato carpaccio, rose water vinaigrette

Roasted Heirloom Tomato Soup | 10

fried basil & sea salt

The Courtship

Pan Seared Sea Bass | 28

roasted red pepper & fontana cheese gnocchi, baby spinach & lavender cardamom butter

Filet of Beef & Soft Shell Crab | 33

asparagus ribbons & sea salt polenta, roasted shallot bordelaise

Porcini Crusted Colorado Lamb Chops | 30

black mahogany rice, pancetta broccoli rappini, hazelnut jus lie

Grilled NY Strip | 29

roasted fingerling potatoes, truffle honey glazed root vegetables, chocolate ancho demi

Sweet Endings

Braised Apples & Sorbet | 9

orange sorbet with cranberry braised apples, amoretti cookie & spun sugar

Chocolate Mousse Cake | 9

rich chocolate mousse cake & white chocolate lavender cream, heath bar shavings

Cheese Cake Flight | 9

assorted cheese cakes with chocolate godiva sauce & grand mariner long stem strawberries

Please enjoy our four courses prix fixe for \$45 or a la carte.

Executive Chef Braden Gastineau