



Tasting Menu

Canapés
Gougères, Tomales Bay Oysters

Salade de Fruits de Mer
Cucumber, Green Apple, Lemon Verbena
Moreau-Naudet, Chablis, Burgundy 2015

Tokyo Turnips
Lobster Consommé, Ginger, Malabar Spinach
Roland Schmitt, 'Glintzberg,' Gewurztraminer, Alsace 2016

Grilled Mt. Lassen Trout
Butter Bean, Artichoke, Sauce Vierge
Oremus, 'Mandolas,' Furmint, Tokaji, Hungary 2014

Bohemian Creamery, 'The Bomb' Cheese
Honeycomb, Market Fruit, Lavash
Claus Preisinger, 'Pusta Libre,' Zweigelt, Burgenland, Austria 2015
Supplement, \$22 (Wine Pairing \$10)

Pear Tarte Tatin
Frangipane, Valrhona Orellys Sorbet, Candied Walnuts
Château Romer du Hayot, Sauternes, Bordeaux 2007

October 8, 2017

chef's counter

Tomales Bay Oysters, Green Tomato Mignonette	24
Gougères, Gruyère Cream, Pickled Shallot Gel	6
Petit Crenn Brioche, Normandy Butter	8
Cured Anchovy Toast, Vanilla, Pluot	12
Petit Crenn Omelette, Fines Herbs	17
Tokyo Turnips, Lobster Consommé, Ginger, Malabar Spinach	18
Grilled Mt. Lassen Trout, Butter Bean, Artichoke, Sauce Vierge	32
Bohemian Creamery 'The Bomb' Cheese Honey, Market Fruit, Lavash	22
Paris-Brest, Praline Creme, Candied Hazelnut, Preserved Orange	14

Seat _____





brunch

Tomales Bay Oysters, Green Tomato Mignonette.	21/42
Buckwheat Crêpe. Squash. Pepitas. Fried Egg	20
Roasted Beet Salad. Plum. Almond Butter. Malabar Spinach	16
Leek Quiche, Penny Royal Chevre, Green Salad	17
Petit Crenn Omelette, Fines Herbs	15
Heirloom Tomato Croque Madame, Fennel Pollen Béchamel	18
Mushroom Tartine, Espelette Aioli, Pickles, Crispy Garlic	20
Grilled Mt. Lassen Trout. Butter Bean, Sea Urchin Butter	32

Consuming raw or undercooked seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Petit Crenn is a hospitality-included dining experience.

October 9, 2017