



## Tasting Menu

Canapés  
Gougères, Kusshi Oysters

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Steelhead Trout Roe  
Sonoma Coast Potatoes, Breakfast Radish, Dill Crème Fraîche  
*Franz Hirtzberger, Grüner Veltliner, 'Rotes Tor,' Federspiel, Spitz-Wachau 2015*

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Blue Clams  
Baby Leeks, Barigoule, Bottarga  
*Hatzidakis, Assyrtiko, Santorini, Greece 2016*

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Buckwheat Tarte  
Wild Mushrooms  
(Black Truffle Supplement: \$25)  
*Quinto do Fajó, Tinta Roriz, Cima Corgo, Portugal 1999*

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Halibut  
Swiss Chard, Young Ginger, Citrus Jus  
*Stony Hill, Gewürztraminer, Spring Mountain, Napa Valley 2016*

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Bohemian Creamery 'Bo Peep'  
Honeycomb, Market Fruit, Miche  
*Scar of the Sea, 'Newtown Pippin,' Hard Apple Cider, California*  
Supplement \$22 (Wine Pairing \$10)

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Tarte Citron  
Candied Meyer Lemon, Grapefruit  
*Selbach-Oster, Riesling, 'Bernkasteler,' Auslese, Mosel 2015*

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February 3, 2018

# brunch

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|---|----------|
| Buckwheat Crêpe. Scallops. Lobster. Sauce Gribiche. Fried Egg             | 22       |
| Herring In Escabèche. Chickory. Fennel. Sonoma Coast Potato               | 16       |
| Petit Crenn Omelette, Fines Herbs<br>(Add half An Ounce of Osetra Caviar) | 15<br>50 |
| Quiche. Leeks. Marbled Potatoes, 20 Months old Comté                      | 18       |
| Croque Madame, Smoked Trout, Alliums. Braised Greens. Capers              | 20       |
| Mushroom Tartine. Espelette Aioli. Pickles. Crispy Garlic                 | 20       |
| Grilled Halibut. Swiss Chard. Citrus Butter Sauce                         | 36       |

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.

# ↑ Petit Crenn

## chef's counter

|  |    |                          |
|--|----|--------------------------|
| Gougères, Gruyère Cream, Pickled Shallot Gel                           | 6  | <input type="checkbox"/> |
| Petit Crenn Brioche, Normandy Butter                                   | 8  | <input type="checkbox"/> |
| Steelhead Trout Roe, Sonoma Coast Potatoes,<br>Dill Crème Fraîche      | 18 | <input type="checkbox"/> |
| Petit Crenn Omelette, Fines Herbs                                      | 17 | <input type="checkbox"/> |
| Buckwheat Tarte, Wild Mushrooms  | 18 | <input type="checkbox"/> |
| Halibut, Swiss Chard, Young Ginger, Citrus Jus                         | 32 | <input type="checkbox"/> |
| Bohemian Creamery 'Bo Peep,' Cheese, Honeycomb,<br>Market Fruit, Miche | 22 | <input type="checkbox"/> |
| Paris-Brest, Chocolate-Praline Creme, Candied Hazelnut                 | 12 | <input type="checkbox"/> |



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