

Tasting Menu

Canapés

Gougères, Kusshi Oyster with Rhubarb Mignonette

Spanish Mackerel

Green Almond Tapenade, Market Radish

Tsar Nicoulai Caviar

Artichoke Barigoule, Shrimp Sabayon, Chive

(Supplement: \$70)

Beluga Lentils and English Peas

Wild Mushroom, Meyer Lemon, Brown Butter

Mount Lassen Trout

Sauce Soubise, Fennel, Green Garlic Jus

Bohemian Creamery 'Boho Belle'

Honeycomb, Grilled Cherries, Toasted Levain

(Supplement: \$22)

Fraisier

Fromage Blanc, Strawberry, Spring Herbs

May 25, 2018

Brunch

Buckwheat Crêpe, Dungeness Crab, Sauce Gribiche, Fried Egg	24
Fennel Salad, Green Almond Tapenade, Meyer Lemon	17
Petit Crenn Omelette, Fines Herbs	17
Add 1/2 oz. Tsar Nicoulai Reserve Caviar	75
Eggs Benedict, Leeks, Grilled Salmon	22
Mussels, Apple Cider, House Made Crème Fraîche	20
Mushroom Tartine, Espelette Aioli, Pickles, Crispy Garlic	20
Brioche French Toast, Strawberry, Crème Chantilly, Brown Sugar Oat Streusel, Vanilla Custard	15

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

cocktails

Theodore	Heidrun Sparkling Mead and Grapefruit Juice	15
Cou Cou	Cold Brew Café Crenn, Warre's Tawny Port, Passionfruit	15
Le Citron Breton	Seedlip 'Garden 108,' Lillet, Blood Orange, Lovage	15

non alcoholic

Café Crenn, Small French Press or Large French Press	6/12
Cold-Pressed Orange Juice	4
A Selection of Song Tea	
'Bud + Leaf,' Baimudan, Fujian, China	7
'Old Grove-Honey Orchid,' Oolong, Guandong, China	12
'Shan Lin Xi-Winter Sprout,' Oolong, Taiwan	10
'Old Tree' Yunnan Red, Yunnan, China	6
'Marshmallow,' Botanical Blend	6
Fresh Mint, Sonoma Coast	6