



# DINNER MENU

## CRUDOTINI

THREE FOR 9 | SIX FOR 17 | TEN FOR 21

Hummus Heirloom Tomato  
 Grilled Vegetables, Goat Cheese Pesto  
 Short Ribs, Gorgonzola, Hazelnut, Apple  
 Burrata, Tomato, Sundried Tomato Pesto  
 Tuna Melt, Gruyere

Prosciutto, Ricotta, Dates, Scallions  
 Foie Gras, Smoked Duck Breast, Fig Chutney  
 Salmon Ceviche, Ricotta, Herb Tapenade, Avocado  
 Shrimp, Fennel, Tomato Basil,  
 Manchego Kumquat Chutney

### TAPAS

MIX OLIVES	5
SALMON TARTAR Pesto, shallot, capers, harrissa, lemon, herbs	10
SHRIMP AL AJILLO Garlic, chili, parsley, olive oil	12
SHRIMP CEVICHE Tomatillo, avocado, chili, cilantro shallot, lime, olive oil	12
CHICKEN SAMOSA Cilantro, cumin, tomato, yogurt	12
LOBSTER CRAB CROQUETTES Saffron aioli, parmesan	12
BRUSSELS SPROUT & COPPA Rosemary aioli	14
FRIED CALAMARI, TRIO OF SAUCES Garlic aioli, saffron, spicy tomato	13
CRAB CAKE Mango cilantro salsa, ricotta horseradish	13
MUSSELS & PROSECCO Onion, celery, coconut ginger	12
BURRATA & TOMATO Fresh herb pesto, arugula	14
FIG & PROSCIUTTO Caramelized goat cheese, manchego, fig chutney	13
SHRIMP MANGO GUACAMOLE Avocado, tomato, cilantro	13
MEAT & CHEESE PLATE	15

### CARPACCIO / CRUDO

GOLDEN BEETS Pesto goat cheese, almond, tomato, arugula	13
YELLOWFIN TUNA Sesame, balsamic, furikake, almond	13
BEEF Parmesan, tomato, truffle, oil, aged balsamic	13
CRAB & MANGO Smoked salmon, fried eggs, cilantro	14
CRUDO TASTING Trio of Crudo tuna, branzino, salmon	18
ROYAL CRUDO SAMPLER Shrimp ceviche, salmon tartar tuna, branzino & salmon crudo	24

### SALAD

CRUDO SALAD Chicken, prosciutto, bresaola, manchego arugula, tomato, pomegranate hazelnut, cranberry, white balsamic dressing	17
NICOISE SALAD Chicken, tuna, egg, haricots vert, potatoes, mesclun, lemon, olives, bell pepper	17
SEARED SALMON SALAD Arugula, zucchini, fennel remoulade, avocado tomato, scallion, lemon, red vadouvan curry dressing	18
GRILLED SHRIMP QUINOA TABOULÉ Red quinoa, Israeli couscous, tomato, mint cucumber, greens, apple, 4 spices, lemon dressing	16

### CRUDO MEDITERRANEAN ROLLS

Served with our signature trio	
ROASTED VEGETABLES Red quinoa, grilled zucchini, eggplant tomato, bell pepper, black olive tapenade	12
PROSCIUTTO DI PARMA & BURRATA Pesto rice wrapped with prosciutto, black olive tapenade, arugula, nori, tomato, aged balsamic olive oil emulsion	14
PASCAL'S ROLL SAMPLER Assortment of 10 Crudo Mediterranean Rolls	24

SMOKED DUCK BREAST & FOIE GRAS Fig jam, caramelized mushrooms tomato, scallion, onion marmalade kumquat chutney	16
SESAME SPICY YELLOWFIN TUNA Sesame-seed, tomato, cucumber, seaweed hazelnut, chili paste mayo, scallion arugula, olive oil emulsion	15

## PASTA

CRUDO SESAME PAD THAI 22  
Spaghetti, zucchini, coconut, tomato, almond, chili

SPAGHETTI CARBONARA 21  
Pancetta, onions, arugula, egg, mascarpone

LAMB PENNE MEDITERRANEO 22  
Lamb stew, tomato concassé, garlic, basil, red curry harissa oil

ORECCHIETTE AL LIMON 22  
Broccolini nascarponne tomato, chicken merguez, herbs

SALMON LASAGNA 25  
Pesto ricotta, tomato, asparagus, zucchini, eggplant

## SPECIALTIES

CRUDO DE LUXE BURGER 22  
10 oz patties, swiss, brioche, curry ketchup.  
Avocado, side of salad or fries

LAMB TAJINE 27  
Bell pepper, raisins, carrot, onion, eggplant, tomato  
celery, hawayej spices

COCONUT CHILEAN SEA BASS 38  
Coconut milk, soy, carrots, pearl onions, spinach, cilantro  
lime juice, mild bombay spice, rice

SAFFRON SEAFOOD PAELLA 34  
Shrimp, calamari, mussels & chicken, saffron aioli

COUSCOUS ROYAL 39  
Grilled lamb chop, chicken breast merguez lamb sausage  
served with semola charmoula, zucchini, eggplant, bell pepper,  
heirloom carrot, olive, onion, Tangier spices and vegetable broth

HERB DE PROVENCE ROAST CHICKEN \$24  
1/2 chicken haricot vert, baked truffle potatoes

GLAZED SEARED SALMON 27  
Spicy soy & balsamic, braised bok choy  
parsnip puree, grilled asparagus, olive oil

BRANZINO A LA PLANCHA 27  
Red quinoa, taboulé, Israeli couscous  
asparagus, herbs de provence, tomato

GRASS FED FILET MIGNON 37  
6 oz. filet mignon served with gratin dauphinois  
and spinach with ricotta

GRILLED ROSEMARY LAMB CHOP 37  
Caramelized eggplant with agave, baked potato