



Alpharetta Restaurant Week

February 24th - March 3rd | \$32

First Course

CRU HOUSE SALAD

artisan greens + campari tomatoes + cucumbers + herbed goat cheese + sherry vinaigrette

BRUSSELS SPROUTS SALAD

roasted brussels sprout petals + evoo + grated reggiano + balsamic reduction

CAPRESE SALAD

vine-ripened tomato + buffalo mozzarella + basil pesto

Main Course

BAROLO BRAISED SHORT RIB

sage & gorgonzola polenta + wild mushrooms jus

CHICKEN PICCATA

broccolini + fingerling potatoes + lemon-caper sauce

ROASTED SCOTTISH SALMON

root vegetable hash + citrus-thyme glaze

Dessert

LEMON CURD TART

pistachio cookie crust + raspberry sauce

CRÈME BRÛLÉE

vanilla bean custard

CHOCOLATE MOLTEN LAVA CAKE

vanilla cream + raspberry coulis



Executive Chef Shaun Bruce

www.CRUWINEBAR.com