



Dinner \$23
Restaurant Week

CRU HOUSE SALAD

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

LOBSTER & SHRIMP POTSTICKERS

roasted fresno chilies + spicy lemon sauce

GOAT CHEESE BEIGNET

goat cheese + honey + cracked pepper

Main
Choice of

FIG & PROSCIUTTO PIZZA

fig jam + arugula + fontina + point Reyes blue

CHICKEN PICATTA

roasted butternut squash + caramelized onions + roasted potatoes
crispy sage + lemon-caper sauce

PAN ROASTED SCOTTISH SALMON

Brussel sprouts + radicchio + baby spinach + mustard glaze

Dessert
Choice of

LEMON CURD TART

pistachio cookie crust + raspberry sauce

CRÈME BRÛLÉE

vanilla bean custard

CHOCOLATE MOLTEN CAKE

vanilla cream + raspberry coulis