



HAPPY *Easter*

Sunday, April 17th | \$36



FROM THE BAR

GLASS \$6 | CARAFE \$24

CRÚ MIMOSA
ruffino prosecco
grovestand orange juice

BLOOD PEACH BELLINI
moscato d'asti
blood peach purée + lemon

BELLINI CIPRIANI
ruffino prosecco
white peach purée

DOMAINE CHANDON BRUT ROSÉ
\$14 glass | \$55 bottle

MOËT & CHANDON BRUT IMPÉRIAL
\$22 glass | \$85 bottle

CRÚ SPRITZ
prosecco, martini & rossi fiero
orange wheel \$10

STARTERS

SHRIMP & ASPARAGUS BISQUE *crème fraîche, asparagus tips & parmesan crostini*

MAINE LOBSTER & SAFFRON RISOTTO *shaved fennel & tarragon*

SMOKED SALMON AVOCADO TOAST *cherry tomatoes, onions, sprouts, sea salt, evo*

GOAT CHEESE BEIGNET *strawberry compote, vanilla whipped cream, chocolate sauce*

ENTRÉES

HERB ROASTED LEG OF LAMB
creamy goat cheese yukon mashed potatoes, baby spinach & artichokes

CRU CRAB CAKE BENEDICT
baby spinach, poached eggs, herb hollandaise & rosemary potatoes

STEAK & EGGS
petit filet, soft scrambled eggs, rosemary potatoes

BLACK TRUFFLE & WILD MUSHROOM FRITTATA
cherry tomatoes, gruyere, baby spinach & wild mushrooms, rosemary yukon gold potatoes

DESSERTS

KEY LIME CHEESECAKE
blueberry compote

CHOCOLATE MOLTEN LAVA CAKE
vanilla whipped cream & raspberry sauce

CRÈME BRÛLÉE
vanilla bean custard & raspberries

CRUWINEBAR.com