

CRÚ

FOOD & WINE BAR

\$49/person

APPETIZERS

Burrata and Roasted Butternut Squash Salad

Baby Arugula, Pomegranate Vinaigrette

Goat Cheese Beignets

Local Honey, Cracked Pepper

ENTRÉE SELECTIONS

Chicken Piccata

Spicy Broccolini, Lemon Caper Sauce

Pan Roasted Salmon

Spinach Parmesan Risotto, Heirloom Tomato Butter Sauce

DESSERT SELECTIONS

Chocolate Lava Cake

Raspberry Sauce, Whipped Cream

Creme Brulee

Fresh Raspberries

Cheers!

CULINARY DIRECTOR JIM OETTING

DFW
RESTAURANT
WEEK

CRÚ

FOOD & WINE BAR

\$59/person

APPETIZERS

Cru Chopped Salad

Little Gem lettuce, Soppressata, Fresh Mozzarella, Cherry Tomato,
Shaved Onion, Olives, Artichokes, Whole Grain Mustard
Vinaigrette

Braised Short Rib Arancini

Caramelized Onion Demi, Thyme, Parm Snow

ENTRÉE SELECTIONS

Cast Iron Seared Jumbo Scallops

Spinach Parmesan Risotto, Heirloom Tomato Butter Sauce

Wagyu Picanha Steak

Papas Bravas, Jumbo Asparagus, Chimichurri

DESSERT SELECTIONS

Chocolate Lava Cake

Raspberry Sauce, Whipped Cream

Creme Brulee

Fresh Raspberries

Cheers!

CULINARY DIRECTOR JIM OETTING

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