

crush

wine bar & deli
Sept 15-19, 2009

cheese course

Cowgirl Creamery Mt. Tam Triple Cream Brie
w/ Cider Confit 8

appetizer course

Rogue Chipotle Ale Battered Eggplant
Drizzled w/ Honey 8

salad course

Radicchio Baked with Mozzarella
with Tomato & Crystallized Olive Sauce. 8

entree course

Herb Crusted Filet of Beef Tenderloin
w/Caper Oil. Served with Black-Eyed Peas
& Okra 21

OR

Grilled Duck with Pear BBQ Sauce
Served with Sweet Potato Fries
18

dessert course

Brown Sugar Glazed Bananas w/ Roasted
Cashews & Lime
8

A La Carte

Or

3 course prix fixe \$32

5 course prix fixe \$46

crush

wine bar & deli

Tapas Menu

- Crab Cake W/ Mango Coulis....7
- Spinach Artichoke Dip....6
- Cilantro Hummus....4
- Wild Mushroom Empanada....7
- Chorizo & Shrimp Empanada....8
- Tuna & Crab Tartar W/ Guacamole...9
- Braised Rib w/ Port Reduction....9

Cheese

Build your own platter—3 oz portions
(Market Price)

- Marisa Sheep's Milk
- Fresh Mozzarella Fiscalini Banded Cheddar
- Peppercorn Chevre Goat cheese
- Cypress grove assorted goat discs
- Cave-Aged Gruyere Smoked Peppercorn Gouda
- Cypress Grove Truffle Tremor
- Spanish Manchego
- Rogue River Blue Rogue Smokey Blue
- Parmigianino Reggiano Cowgirl Creamery MT
- Tam Triple Cream Brie
- Cowgirl Creamery St. Pat Triple Cream Brie
- Rouge Triple cream Brie
- Maple smoked cheddar
- Barely Buzzed

Sausage

Build your own platter -3 oz portions
(Market Price)

- Pork Jalepeno Smoked Polish Polish Link
- Summer Elk Summer Elk w/Jalapeño & Cheese

Dessert

- Classic Crème Brule...6
- Chocolate Cheesecake...6
- Coconut Cheesecake...6
- Sweet Crepe w/ Lemon Curd...7
- Bread Pudding...6