

# C R U

## Dine Out Vancouver 2009 Price Fixe Menu (\$38)

Sweet Potato Soup sage infused brown butter and toasted almonds

or

Beef Tenderloin Carpaccio truffle aioli, shaved parmesan and caperberries

or

Cellar Door Caesar Salad (add \$3)

Grilled hearts of romaine, warm garlic butter croutons and asiago

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Crispy Duck Confit goat cheese spätzle hash with warm bacon vinaigrette

or

Rare Seared Local Albacore Tuna

Olive oil crushed Yukon Golds, braised fennel, oven dried tomatoes

or

Mushroom and Truffle Risotto with pea tendrils and parmesan

or

Roasted Lamb Loin (add \$6) celeriac and pear pave, rapini and grainy dijon jus

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“Grand Cru” Chocolate Torte peanut butter mousse and raspberry coulis

## Small Plates Menu

- Beef tenderloin Carpaccio with caperberries, truffle aioli, shaved parmesan and crostini
- Hand-cut Frites with dijonnaise dip
- Cellar Door Caesar grilled with garlic butter croutons and shredded asiago
- Foie Gras Torchon
- Seared Quebec Foie Gras
- Sweet Potato Soup sage infused brown butter and toasted almonds
- Bruschetta
  - cured arctic char & house-made cream cheese
  - white bean puree & crispy sage
  - edamame, oven-dried tomato & percorino
- Mushroom Tart with aged white cheddar, balsamic glaze
- Smoked Albacore Tuna celeriac remoulade, truffle vinaigrette and crispy shallots
- Butter Lettuce Salad with marinated beets, mustard vinaigrette, cherry tomatoes
- Warm Baguette and butter
- Cheeses
  - Bleu des Basque, Pyrénées, France
  - Oka, Quebec
  - Chèvre, Agassiz, B.C.
  - Comté Montagne, Jura, France