



CRUDO MENU



CHRIS SIMONS
Chef de Cuisine

CRUDO

lightly cured salmon belly

blood orange, chili

santa barbara spot prawn

yuzu, mint

dungeness crab

honeycrisp apple, marcona almond, nasturtium

smoked eel

bergamot soy glaze, puffed rice, shiso

polpo

"acquachile," cucumber, olive pearls, cilantro

uni

guanciale, maple gastrique, chives

choice of one \$27 | choice of four \$52

CHAMPAGNE

champagne flight 25

perrier jouet champagne | veuve clicquot champagne

moet & chandon imperial brut rosé

*consumer warning: eating raw or undercooked meats
may increase your risk of foodborne illness.*