



HAPPY Easter

Sunday, April 9th | \$38



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

VEUVE CLICQUOT YELLOW LABEL
\$25 glass | \$125 bottle

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

STARTERS

AVOCADO & HEIRLOOM CHERRY TOMATO TOAST fresh basil, fresh mozzarella, evoo

GOLDEN BEET SALAD whipped goat cheese, grapefruit supremes, baby arugula

SMOKED SALMON DEVEILED EGG TOAST caviar, pickled onions, shaved radish

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

ENTRÉES

NEW ZEALAND LAMB CHOPS
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

HERB ROASTED SALMON
english pea risotto, poached egg, citrus hollandaise

DESSERTS

KEY LIME CHEESECAKE
fresh blackberries & whipped cream

CHOCOLATE MOLTEN LAVA CAKE
vanilla whipped cream & raspberry sauce

BUTTER TOASTED LEMON POUNDCAKE
blueberry compote, lemon curd

CRUWINEBAR.com