

LE BAR CRU

OB KASE MENU

intimate service at the cru bar / reserved for four guest only / 6 pm / 8 pm / 10 pm
seven-courses / 100 / per guest

LES PLATEAUX / SEAFOOD PLATTERS / OCEAN JEWELS

GRAND CRU = ½ crab / ½ lobster / 6 prawns / selection of 18 oysters / marinated mussels / special crudo
110 / serves 4 to 5

PRESITGE = ½ crab / 3 prawns / selection of 9 oysters / marinated mussels / special crudo
65 / serves 2 to 3

DIY = build your own platter / price based on selection

LES HUITRES / ASSORTED OYSTERS

all oysters 3.00 each

FANNY BAY / baynes sound / british columbia / medium size / archetypal bc oyster / cucumber finish

HAMA HAMA / hood canal / puget sound / full-contact experience / salty + citrus / lettuce + lovage

KUMAMOTO / puget sound / washington / small size / sweet flavor / fruity finish

KUSSHI / deep bay / british columbia / small size / ultra clean flavor / slightly briny

SHIGOKU / willapa bay / washington / jerusalem artichoke flavor / light + clean taste / water chestnut finish

SHELLFISH / CRUSTACEANS

DUNGENESS CRAB / washington / steamed / served chilled 22 / half 40 / whole

LOBSTER / maine / steamed / served chilled 22 / half 40 / whole

PRAWNS / steamed / chilled 3.50 / each

P.E.I. MUSSELS / steamed / marinated / served chilled 7 / dozen

UNI / chilled lemon grass infusion 3 / ounce

CRUDOS / CEVICHES / TARTAR

CRUDO / japanese scallop / kusshi oyster / s.b. spot prawn + uni M.P.

SE·VI·CHE / sə·vĕ-, -chĕ = northern halibut / reed avocado / asian pear apple / pickled fresno peppers 14

SEMI-CRUDO / blue fin tuna / red kuri squash / cinnamon persimmon / quail egg s.s.u. 15

GILLS + FINS

BUCARONES / marinated spanish white anchovies / sunchoke duo / lardo / 13

CURED SALMON / pastrami spices / in-house crème fraîche 14

SMOKED STURGEON / roasted shunkyo radish / oroblanco grapefruit / pomegranate - walnut relish 16

CALVISIUS CAVIAR

is premium caviar produced using sustainably aquaculture practices for over twenty years
in the pure water conditions of Calvisano, Italia...

CAVIAR SERVICE = crostini / house-made crème fraîche / shallots / chives

VENISE CAVIAR / smaller eggs / rounded flavor / slightly briney 45 per ½ oz

WHITE STURGEON CAVIAR / medium to large eggs / dark brown in color / creamy + nutty flavor 60 per
½ oz

OSIETRA CLASSIC CAVIAR / medium to small eggs / translucent / intense aroma 85 per ½ oz

OSIETRA ROYAL CAVIAR / medium to large eggs / light amber in color / creamy + delish 95 per ½ oz