

Dinner at Crimson

We are proud to serve ingredients direct from our local farmers...organic, steroid-free, and ocean fresh fish direct from the Hawaiian Islands.

Appetizers & Small Plates

King Crab Stuffed, Whole Braised Castroville Artichoke with Roasted Garlic Aioli 15

Chick Pea Hummus with Meyer Lemon Oil Crostini and Feta 5

Truffle'd Cheese Fondue for Two with Toasted Ciabatta Bread Cubes, Grissini, Granny Apples 16

Stilton and Sage Stuffed Portabella Mushroom Cap with Grilled Polenta, Marsala Cream and Pinenuts 13

Seared Grade-A Foie Gras on Toasted Brioche with Pomegranate-Apple reduction and Pistachios 20

“The Spanish Acquisition” Jamon Serrano, Manchego, Spanish Olives and Marcona Almonds 9

“Fish and Chips a la Bora Bora” Ahi Tuna Tartar, Coconut Milk, Lime, Cucumber & Onion with Taro Chips 15

Fresh Clams and PEI Mussels “a la Buck” - Spicy Garlic-Wine-Tomato-Herb Sauce (get your bread ready to dip!) 14

Salads

Baby Romaine & Arugula Salad with Lemon-Garlic Dressing, Croutons and Parmagiano Reggiano 9

Apple Salad- Organic Greens, Jamon Serrano, Stilton, Fried Shallots, Pecans, Walnut Oil-Ver Jus 12

Sashimi Grade Seared “Big Eye” Ahi, Spinach, Mung Bean Sprouts,
Edamame, Cucumber, Red Onion in Miso-Ginger-Sesame Vinaigrette 16

Roasted Beet Salad with Frisee Chop, Snap Peas, Pinenuts, Manchego and White Truffle Oil 13

Spinach Salad with Pancetta, Leeks, Toasted Almonds, Feta wilted in Warm Pomegranate Vinaigrette 11

Mixed Organic Baby Greens with Sweet Balsamic, Stilton and Spiced Walnuts 8

Today's Soup \$AQ

Main/Pasta

“Tournedos a la Rose” All Grass-fed Filet Mignon with Seared Foie Gras, Black Truffles,
Wild Mushroom Demi, Mashed Potatoes, Baby Carrots, Braised Chard 43

Full Rack of Lamb, Medium Rare, with Polenta and Broccolini finished with Veal Demi and Fresh Mint Pesto 38

Braised Pork with Apples, Lingonberry-Pinot Noir Reduction, Jewel Yam-Gruyere Gratin, Green Beans 25

Full Duck Breast, Truffle'd Seared Foie Gras, Thyme-Roasted Potatoes, Cara Cara Orange-Raspberry Sauce 45

Grilled Free-Range/Organic Chicken “Picatta” with Mashed Potatoes, Organic Vegetables 18

Pacific Basa Filet (butterfish) in Coconut Milk & Thai Curry, Bok Choy, Snap Peas and Green Tea Soba Noodles 29

“Thai-Di” Noodles with Sweet Prawns, Coconut Curry, Egg, Carrots, Bok Choy, Mung Bean Sprouts 19

Capellini Pasta” de la Mer”-Fresh King Crab, Scallops, Prawns, Mussels, Arugula tossed in Thyme & Garlic 25

Pasta with Organic, Free-Range Chicken, Caramelized Onions and Radicchio in Sage Cream 16



Remember... Crimson caters!

Tuesday- \$30, 3-Course Prix Fixe

Wednesday- 1/2-Off Selected Wines

Thursday- 2 for 1 Shortribs

Friday- Fresh & Extra Special Fish

Saturday- Say the “Magic Words”

Sunday- No Corkage Fee (first bottle)

Please, no Passport Cards on Friday and Saturday nights or
with any promotional offers (*you choose the offer you want*)

Split Plate Charge \$2

18% gratuity added to parties of 5 or more, 20% for 10 or more.

We accept Cash, Visa, MasterCard (Please no personal checks)

Thank you for dining with us!

03.08.08