

As seen in **PROMENADE**

Dedicated to New York's Most Affluent Visitors

new & improved

NEW YORK DINING

"Obviously, Cru's wine program is and has always been my favorite feature. We offer two leather-bound wine volumes, both red and white with over 4,500 selections. It offers the greatest wine makers from Burgundy, The Rhone Valley, Champagne, Bordeaux, Germany and Austria. Combined with our Modern European menu, Cru is the perfect destination for the gastronomic oenophile."

– Robert Bohr, Wine Director

Cru

Improved: (Renovated, new chef), reopened in November 2009

Cru was certainly gouged by the economic implosion of '09, but as did many New York City restaurants, it adapted and survived; emerging with slightly lower prices, a renovated dining room, and a new Executive Chef/Partner in Todd Macdonald. A former sous chef under Cru's lauded Shea Gallante, Chef Macdonald was called back to Cru as a major part of their re-engineering following Gallante's departure in June of last year. Awarded three stars by the *New York Times*' Frank Bruni in October 2004, Cru has overhauled the dining room, kitchen, and price points. According to the daily foodie-focused email Tasting Table, "While maintaining its formal airs, this wine-enthusiast's haunt has let its hair down a bit."

Boasting nearly 200,000 bottles, geographically organized, Cru prides itself on its wine list, and ability to pair wine with any meal. The a la carte menu offers delectable choices like jambon persillade with tomato conserve, mustard seed, and country bread, or coriander-scented skate with crispy hen of the woods, green lentils, and kabocha squash. But for the full Cru experience, Chef Macdonald will create a custom 6-course menu that might go something like this: Fennel-cured ocean trout paired with Sauvignon Blanc followed by the glazed octopus and the Rioja Crianza 'Viña Gravonia.' Next up could be the roasted shallot broth with comte dumplings paired with a Pinot Noir, followed by the beef short rib with a Gigondas wine. The cheese course contains a La Serena sheep's milk cheese from Spain served with apple butter and a Juraçon 'Symphonie de Novembre' vintage. For dessert, a fallen chocolate soufflé with passion-fruit curd, ginger, and buttermilk sorbet paired with a Pedro Ximenez sherry. And that's just an example.

