



Crescendo Fine Dining Menu

<https://menuweb.menu>

118 S Broadway Ave Albert Lea, MN 56007-2544, United States
+15073772425 - <https://www.crescendodining.com>



The menu of Crescendo Fine Dining from **Albert Lea** contains about **192** different menus and drinks. On average you pay about \$17.2 for a dish / drink. Nestled in rural southern Minnesota, Crescendo has garnered a reputation as an upscale dining haven, ideal for special occasions. With a seasonally changing menu that celebrates local flavors, patrons rave about the exquisite food and attentive service. Guests enjoy an elegant yet relaxed atmosphere, often highlighted by the owner's captivating piano performances. Despite its popularity and the necessity of reservations, the intimate dining experience remains unmatched. While Crescendo faces an uncertain future, it continues to attract food lovers seeking a unique cultural experience, making it a must-visit for connoisseurs and celebrants alike.

Crescendo Fine Dining Menu



Desserts

CHOCOLATE CAKE

Vegetarian

PARMESAN ASPARAGUS

Sandwiches

CALIFORNIA SANDWICH

Seafood

CRAB CAKES

Fish

SEA BASS

Beef Dishes

FILET MIGNON

Mexican Dishes

TACO

Main

SPRING PEA RISOTTO

\$17.0

Wine

MARSALA

Hot Pies

WILD MUSHROOM

Vinos Tintos

CASTELL DEL REMEI GOTIM BRU

Italian

LIVIO FELLUGA, PINOT GRIGIO

White

A TO Z PINOT GRIGIO, OREGON

Pinot Grigio

DUCK POND, OREGON

Port

SMITH WOODHOUSE 10 YEAR TAWNY

Southern Italy

FEUDI DI SAN GREGORIO LACRYMA
CHRISTI

Sparkling Wine

ASTORIA PROSECCO, ITALY

Other Whites

ESPERTO PINOT GRIGIO ITALY

Ports

MARIETTA LOT TWO

Champagne / Sparkling

ASTORIA MOSCATO, ITALY

Sparkling Wines & Champagne

KENWOOD YULUPA BRUT, SONOMA, CA

Crescendo Fine Dining Menu



Sweet Red

DANAUSONNE (HUNGARY)

Spanish Reds

LAS ROCAS GRANACHA

White Blend

SOKOL BLOSSER EVOLUTION, OREGON

Sweet & Fortified

GRAHAM'S SIX GRAPES

White Meritage

JED STEELE'S SHOOTING STAR
ALIGOTE (WASHINGTON)

Seasonal Wine Dinners

SEASONAL WINE DINNERS HOSTED BY
VINEYARDS

White - Chardonnay

JORDAN, SONOMA, CA

Sides

BRIE

Featured Wines of Italy

FONTELLA CHIANTI

Unique Whites By The Glass

CLEAN SLATE RIESLING, GERMANY

Restaurant Category

DESSERT

Main Courses And Sides

GARLIC MASHED POTATOES

Soups

LOBSTER BISQUE

MUSHROOM SOUP

Pasta

SWEET POTATO RAVIOLI \$10.0

RAVIOLI

Side Dishes

MASHED POTATOES

JASMINE RICE

Red

CAPEZZANA BARCO REALE DI
CARMIGNANO

TOMERO, MALBEC, ARGENTINA

Non-Alcoholic

ARIEL NA CABERNET SAUVIGNON

ARIEL NA CHARDONNAY

Spanish White Wines

OSBORNE SOLAZ (SPAIN)

VERDEMAR ALBARINO (SPAIN)

Chilean Reds

MAIPE MALBEC (ARGENTINA)

Crescendo Fine Dining Menu



CONCHA Y TORRO MARQUES DE CASA
CONCHA (CHILE)

Chenin Blanc/Viognier

VALLEY OF THE MOON PINOT BLANC

PINE RIDGE CHENIN BLANC/VIOGNIER
(NAPA, CA)

Uncategorized

A TO Z, OREGON

ZONIN ASTI ITALY

Salads

CAPRESE

SPINACH SALAD

CAPRESE SALAD

Sparkling Wines

TOAD HOLLOW RISQUE (FRANCE)

SPARKLING BRUT (NAPA, CA)

CAMPBELL'S MUSCAT (RUTHERGLEN,
VICTORIA)

Riesling

FESS PARKER WHITE RIESLING (SANTA
BARABARA, CA)

HELFRICH REISLING (ALSACE, FRANCE)

MOSEL SAAR PIESPORTER
MICHELSBERG (GERMANY)

Blush

KENWOOD WHITE ZINFANDEL (SONOMA,
CA)

FAT BASTARD ROSE

MAIPE ROSE (CHILE)

French White Wines

PICPOL DE PINET COTEAUX DU
LANGUEDOC

CHATEAU LA RAME LA CASSAUDE
(BOURDEAUX)

MOMMESSIN POUILLY FUISSE

Entrées

CRAB CAKES WITH MANGO AND
LIME COULIS \$10.0

ASPARAGUS WITH SUNDRIED
TOMATOES, CAPERS AND \$9.0
BALSAMICO

BABY BEET AND GOAT CHEESE
SALAD WITH ORANGE BALSAMIC \$8.0
VINAIGRETTE

CRAB CAKE

Sauvignon Blanc

LAKE SONOMA DRY CREEK VALLEY

CLIFFORD BAY

KENWOOD SONOMA COUNTY RESERVE

BOGLE, CALIFORNIA

Starters

MACADAMIA NUT-CRUSTED MAHI
MAHI WITH FRESH PINEAPPLE \$22.0
SALSA

FRAGRANT SAUTÉ OF JUMBO
SHRIMP WITH THAI COCONUT \$21.0
MILK-INFUSED JASMINE RICE

BREAST OF DUCK A L 'ORANGE
CREPES WITH RASPBERRY \$19.0
SALSA

RACK OF SPRING LAMB WITH
ROASTED SPRING VEGETABLES \$26.0

CRESCENDO FILET MIGNON WITH
BRANDY AND SHALLOT \$30.0
REDUCTION

Crescendo Fine Dining Menu



Zinfandel

MARIETTA OLD VINES

RENWOOD FIDDLTOWN (PLYMOUTH, CA)

KENWOOD JACK LONDON (NAPA, CA)

KENWOOD, SONOMA, CA

SEGHESIO, SONOMA, CA

Shiraz/Syrah

LA JOYA RESERVE (CHILE)

LUCKY COUNTRY (AUSTRALIA)

DOMAINE SERENE ROCKBLOCK (DUNDEE HILLS, OR)

TWO HANDS GNARLY DUDES (S. AUSTRALIA)

TWO HANDS LILY'S GARDEN (S. AUSTRALIA)

Pinot Noir

UNDERWOOD CELLARS

LABOURE-REI MAXIMUM (FRANCE)

DOMAINE DEREGUSSE (BURGUNDY, FRANCE)

SAINTSBURY (NAPA, CARNEROS, CA)

ARCHERY SUMMIT (WILLAMETTE, OR)

J VINEYARDS (NAPA, CA)

Dessert

BAILEY'S IRISH CHEESECAKE

VANILLA BEAN CRÉME BRÛLÉE

MOLTEN BELGIAN CHOCOLATE TORTE

MARJOLAINE HAZELNUT TORTE

CHOCOLATE LAVA CAKE

CREME BRULEE

CHEESECAKE

Merlot

DUCK POND (WASHINGTON)

FRANCIS COPPOLA (OAKVILLE, CA)

STAGS' LEAP WINERY (NAPA, CA)

KENWOOD JACK LONDON (SONOMA, CA)

SWANSON (OAKVILLE, NAPA, CA)

CLOS DU BOIS, SONOMA, CA

FERRARI-CARANO, SONOMA, CA

Italian White Wines

FALESCO EST! EST! EST!!!
TREBIANNO/MALVASIA (ITALY)

FRASCATI SUPERIORE (ITALY)

PASQUA LAPACCIO FIANO SALENTO (ITALY)

POGGIO MORINO VERMENTINO (TUSCANY)

PASQUA GARGANEGA PINOT GRIGIO (ITALY)

TRESA RINA LANCA GRILLO VIOGNIER

BROGLIA GAVI (ITALY)

These Types Of Dishes Are Being Served



LOBSTER

APPETIZER

SALAD

TUNA STEAK

SOUP

PASTA

FISH

LAMB

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Chardonnay

MERIDIAN (SANTA BARBARA, CA)
ROCK BARE (AUSTRALIA)
VALLEY OF THE MOON UNOAKED
(SONOMA, CA)
FESS PARKER (SANTA BARBARA, CA)
RIO VACA (NAPA, CA)
TALLEY RINCON (ARROYO, CA)
MERRYVALE (NAPA, CA)
PINE RIDGE DIJON CLONE (NAPA, CA)
CHATEAU WOLTNER (NAPA, CA)

Italian Red Wines

CONTI CONTINI SANGIOVESE
GEOGRAFICO CHIANTI COLLI SENESI
ZACCAGNINI MULTEPULCIANO
D'ABRUZZO
VALLEY OF THE MOON SANGIOVESE
(SONOMA, CA)
VILLA CAFAGGIO CHIANTI CLASSICO
VILLALTA RIPASSO VALPOLICELLA
PARUSSO DOLCETTO DI ALBA PIANI
NOCE
MAZZONI TOSACANA ROSA
ALLEGRI PALAZZO DELLA TORRE

French Red Wines

MOMMESSIN CHATEAU DAMAZAN
(COTES DU RHONE)
MARIUS (COTES DU RHONE)
LABOURE'-REI MAXIMUM (BOURGONON,
FRANCE)
M. CHAPOUTIER BELLERUCHE (COTES
DU RHONE)
MOMMESSIN BEAUJOLAIS OLD VINES
GAMAY

DOMAINE DE REGUSSE (BOURGONGE)

MOMMESSIN CHATEAU DE PIRREUX
BROUILLY GAMAY

CHATEAU PESQUIE TERRASSES
(GRENACHE/SYRAH)

CHATEAU TIMBERLAY (BOURDEAUX)

DOMAINE PESQUIE QUINTESSENCE
(COTES DU RHONE)

DOMAINE JANNASE (COTES DU RHONE)

Cabernet Sauvignon

HESS SELECT (NAPA, CA)

FRANCIS COLLPOLA CLARET
(OAKVILLE, CA)

AVALON NAPA RESERVE (NAPA, CA)

CERVANTES MOUNTAIN CUVÉE (NAPA,
CA)

ROMBAUER VINEYARDS (NAPA, CA)

SWANSON ALEXIS (NAPA, CA)

1999 KENWOOD ARTISTS SERIES

2001 KENWOOD ARTISTS SERIES

2002 KENWOOD ARTISTS SERIES

ROBERT PECOTTA (NAPA, CA)

ROMBAUER DIAMOND (NAPA, CA)

AVALON, CALIFORNIA

ROMBAUER, NAPA, CA

Ingredients Used



CHOCOLATE

CORN

GINGER

MOZZARELLA

TOMATOES

SPINACH

POTATOES

Crescendo Fine Dining Menu



- GARLIC

PARMESAN

MUSHROOMS

SEAFOOD

BISCUIT

SALMON

SCALLOPS

CHEESE

PRAWNS
- PORK MEAT

DUCK

MANGO

MILK

COCONUT

SHRIMP

LETTUCE

JUMBO SHRIMP

Crescendo Fine Dining

118 S Broadway Ave Albert Lea,
MN 56007-2544, United States

Opening Hours:
Friday 17:30-22:30
Saturday 17:30-22:30



Made with [Menu](#)