

OUR PREMIUM TASTING MENU

First Course

Today's Soup

Roasted Beet Salad – creamy goat cheese, pine nuts, pesto

Baby Spinach Salad – maple, mushrooms, blue cheese, candied pecans

Yellowfin Tuna Tartare – extra virgin olive oil, celery, micro greens, sea salt, caviar

Second Course

Spanish Octopus – smoked potatoes, arugula, English peas, Tonnato, balsamic

Tagliolini – black trumpet mushrooms, Parmigiano-Reggiano **add \$5**

Egg Raviolo* – applewood smoked bacon, Parmigiano-Reggiano

Hudson Valley Foie Gras* – berries, greens, Banyuls vinegar **add \$5**

Entrée Course

Yellowfin Tuna* – parsnip puree, roasted mushrooms, port wine

Roasted Sea Scallops* – Yukon gold potatoes, romaine, baby shiitake mushrooms, lemon-truffle, Parmigiano-Reggiano

Grilled Beef Tenderloin* – pomme purée, Brussels sprouts, “Rossini”, sauce bordelaise **add \$5**

Dessert Course

Mocha Cake – Chocolate feuilletine crunch, mocha mousse, coffee reduction

Fried Blueberry Pie – pastry cream, lemon-cheesecake gelato

Warm Chocolate Torte – berry coulis, vanilla gelato

Salted Caramel Pot de Crème – sea salt, whipped cream

\$50 per person

Paired Wines available \$30 per person

Wine Flight

Groundwork 2015 Grenache Blanc, Paso Robles

Roco 2013 Pinot Noir, Willamette Valley

Orlando Abrigo 2011, Barbaresco, Rocche Meruzzano Vineyard

CHEF GRAND TASTING MENU

Each day, Chefs Jim and Brad are excited to create a tasting menu for your table. Using fresh, local and seasonal ingredients we prepare an 8-course menu for your table. Pulling from the deep wine list we would love to pair wines to accompany your meal.

This is an opportunity to indulge oneself in an evening of food and wine.

Food starting at \$85 per person

Wine pairing starting at \$50

CLASSIC TASTING MENU

Today's Soup

or

Romaine Salad - bacon, tomato, red onion, blue cheese

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#### House-Made Tagliatelle Pasta

ragu Bolognese

or

#### The Crossing's Crab Cake

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Roasted Trout – fingerling potatoes, asparagus, pickled fennel, caper fume

or

Porcini Marinated Texas Quail -

crushed potatoes, sunchokes, mushrooms, chili flakes, balsamic

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**Orange Cheesecake** – shortbread crust, honey-pine nut sauce, candied orange zest

or

**Yogurt Panna Cotta** – berry soup, candied pistachios

**\$35 per person**