

OUR PREMIUM TASTING MENU

First Course

Today's Soup

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

Local Tomato Salad – Spanish anchovies, red onions,
Pedro Ximenez sherry

Hamachi* – celery, lemon zest, Monini, smoked sea salt, bottarga

Second Course

Burmese Sausage– polenta, carrot cotto, eggplant, green onion

Sautéed Spanish Octopus – potatoes, wild salmon tonnato, sauce vert, capers

Hudson Valley Foie Gras* – Roasted peaches, greens, Banyuls **add \$7**

Garganelli – summer lamb ragu, mint, lemon, fennel

Entrée Course

Roasted Wild Pacific Salmon* – smashed peas, roasted sweet potato, braised
fennel, dill lemon butter

New Zealand Lamb Chop* – crushed Yukon potatoes, carrots, zucchini,
squash, lamb jus

Black Sea Bass – Fingerling potatoes, asparagus, salsa fresca

Dessert Course

Pecan Financier Cake – peach caramel, roasted peaches, maple pecan gelato

Fried Blueberry Pie – pastry cream, lemon-cheesecake gelato

Warm Chocolate Torte – berry coulis, vanilla gelato

Apple Crisp Bar – honey ginger anglaise, apple purée

\$50 per person

Wine Flight #1 \$30

Moillard 2015 Mâcon-Villages, Cuvée Prestige

Camino de Navaherreros 2015 Tempranillo

Cyneth 2010, Sonoma Red Wine

Wine Flight #2 \$85

Our daily selection of Coravin Wines paired for your meal.

Three 4 oz. pours.

CHEF GRAND TASTING MENU

Each day, Chefs Jim and Thu Rein 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.

Menu starting at \$85 per person

Wine pairing starting at \$50

CLASSIC TASTING MENU

Today's Soup

or

Chopped Salad – balsamic vinaigrette,
fennel, tomatoes, sweet onion

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#### House-Made Tagliatelle Pasta

ragu al' Bolognese

or

#### The Crossing's Crab Cake

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Sautéed Rainbow Trout – pomme
purée, spinach, capers, brown butter

or

Grilled Texas Quail -crushed potatoes,
asparagus, butternut squash, chili
flakes, balsamic

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**Lemon Cheesecake** – amaretto cookie  
crust, cherry compote, toasted almonds

or

**Salted Caramel Pot de Crème** – sea  
salt, whipped cream

**\$35 per person**