

# PREMIUM TASTING MENU

## First Course

### Today's Soup

- Mixed Greens Salad** – Granny Smith apples, cranberries, lemon vinaigrette  
**Yellowfin Tuna Tartare\*** – Celery, Missouri Hackleback caviar, lemon zest, Monini extra virgin olive oil  
**Frisée Salad** – Milanese soft boiled egg, bacon, walnuts, white balsamic dressing

## Second Course

- Sautéed Spanish Octopus** – Potatoes, arugula, peas, tonnato sauce  
**Hudson Valley Foie Gras\*** – Mixed berries, greens, Banyuls - **add \$7**  
**Tagliatelle** – Grass fed Missouri beef Bolognese, Parmigiano-Reggiano  
**The Crossing's Blue Crab Cake** – Field greens, lemon aioli  
**Tagliolini** – Wild golden chanterelle mushrooms, Parmigiano-Reggiano - **add \$5**

## Entrée Course

- New Zealand Venison\*** – Local sweet potato purée, local swiss chard, Portobello mushrooms, port wine reduction  
**Atlantic Yellowfin Tuna\*** – Parsnip purée, sautéed mushrooms, beurre rouge  
**Texas Quail** – Crushed potatoes, maitake mushrooms, local butternut squash, quail jus  
**Idaho Rainbow Trout\*** – Pomme purée, melted leeks, zucchini squash, thyme, spice, beurre blanc

## Dessert Course

- Malted Caramel Pot De Crème** – Sea salt, whipped cream  
**Blackberry Cheesecake** – Graham cracker crust, blackberry coulis  
**Warm Chocolate Torte** – Berry coulis, vanilla bean ice cream  
**Fried Apple Pie** – Vanilla crème fraiche, maple ginger gelato, apple cider glaze  
**Italian Cheese Plate** – Rusticapra (Goat), Moliteno Al Tartufo (Sheep), Blu di Bufala

**\$50 per person**

### Wine Flight #1 \$30

- Gentilini 2017 Robolo of Cephalonia, Greece, "Wild Paths"  
Lopez De Haro 2015 Rioja, Crianza  
Ornellaia 2016 Super Tuscan, "Le Volte dell' Ornellaia"

### Wine Flight #2 \$85

Our daily selection of Coravin Wines paired for your meal. Three 4 oz. pours.

## CHEFS 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. 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 \$95 per person  
Wine pairing starting at \$50