

# PREMIUM TASTING MENU

## First Course

### Today's Soup

**Mixed Greens Salad** – Granny Smith apples, cranberries, lemon vinaigrette

**Hawaiian Hamachi Crudo\*** – Botarga, lemon zest, chives, jalapeno coulis, Monini extra virgin olive oil, black sea salt

**Frisée Salad** – Milanese soft boiled egg, bacon, walnuts, white balsamic dressing

## Second Course

**Sautéed Spanish Octopus** – Potatoes, arugula, peas, tuna 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 dill aioli

**Tagliolini** – Wild golden chanterelle mushrooms, Parmigiano-Reggiano - **add \$5**

## Entrée Course

**Rain Crow Ranch Porchetta** – Pomme purée, local swiss chard, root vegetables, porchetta jus

**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, roasted Brussels sprouts, thyme, spice, beurre blanc

## Dessert Course

**Malted Caramel Pot De Crème** – Sea salt, whipped cream

**Chef Bo's Cheesecake** – Graham cracker crust, cranberry coulis

**Warm Chocolate Torte** – Berry coulis, vanilla bean ice cream

**Fried Apple Pie** – Vanilla crème fraiche, maple ginger gelato, apple cider glaze

**\$50 per person**

### Wine Flight #1 \$30

Robert-Denogent 2014 Mâcon-Villages, "les sardines"

Elio Altare 2017 Barbera d'Alba, La Morra

Château La Grave 2015 Malbec, Cahors, France

### 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