

PREMIUM TASTING MENU

First Course

Today's Soup

- Mixed Greens Salad** – Granny Smith apples, cranberries, lemon vinaigrette
Yellowfin Tuna Tartare* Celery, lemon zest, lemon cream, Hackleback caviar
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 – Yellow Foot mushrooms, Parmigiano-Reggiano - **add \$5**

Entrée Course

- New Zealand Venison*** – Crushed potatoes, local baby carrots, Portabello mushroom, 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, 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"
Tenuta Santa Catarina 2017 Barbera d'Asti, "vignalina"
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