

Valentine's Day 2019

To celebrate Valentine's Day, Chefs Jim and Thu Rein have prepared a four course menu using local seasonal ingredients and the finest fresh seafood, optional wine pairing available.
We are delighted to celebrate with you, our friends, at The Crossing!

First Course

*Artichoke & Maine Lobster Soup Soup**

Parsley chili oil

Roasted Beet Salad

Goat cheese, mascarpone, toasted pine nuts, sherry vinegar

*New Zealand Salmon Tartare**

Chives, lemon zest, Blis bourbon barrel aged soy sauce,

Monini olive oil, Hackleback caviar

*Chicken Liver Mousse**

Grilled bread, mixed greens, pickled onions, lemon vinaigrette

Optional Wine Pairing TBD

Second Course

Shrimp Croquette

Frisée salad, spicy Burmese dressing

Pan Roasted Hudson Valley Foie Gras

Warm greens, poached apple, Banyuls vinegar

Wild Mushroom Egg Raviolo

Black truffle butter, Parmigiano-Reggiano

Duck Confit Ravioli

Mascarpone, ricotta, pecan, sage brown butter, Parmigiano-Reggiano

Optional Wine Pairing TBD

Entrée

Slow Roasted Missouri Pork Loin

*Roasted potatoes, grilled sweet onion, Portobello mushrooms, cauliflower,
grape pork jus*

*Lamb Rack**

Crushed potato, local baby carrots, Brussels sprouts, lamb jus

*Creekstone Beef Tenderloin**

Pomme purée, braised fennel, green beans, foie gras & bone marrow butter

Sautéed Branzino

Spinach, butternut squash, leek purée, lemon curry saffron butter

*Yellowfin Tuna**

Parsnip purée, mixed wild mushrooms, beurre rouge

Optional Wine Pairing TBD

Dessert

Salted Caramel Pot de Crème

Sea salt, whipped cream

Warm Chocolate Torte

House made vanilla gelato berry coulis, fresh berries

Vanilla Panna Cotta

Fresh berries, berry coulis

Cheesecake

Cranberry coulis, cranberry compote

Four Courses \$100

Optional Wine Pairing TBD