

PREMIUM TASTING MENU

First Course

Today's Soup

- Mixed Greens Salad** – Granny Smith apples, truffle honey, 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, wild yellowfin 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, sambal honey aioli
Tagliolini – Yellowfoot chanterelle mushrooms, Parmigiano-Reggiano - **add \$5**

Entrée Course

- New Zealand Venison*** – Crushed potatoes, broccoli, portobello mushrooms, baby carrots, port wine reduction
Atlantic Yellowfin Tuna* – Parsnip purée, sautéed mushrooms, beurre rouge
Grilled Texas Quail – Crushed potatoes, maitake mushrooms, local butternut squash, quail jus
Mediterranean Branzino – Pomme purée, spinach, roasted butternut squash, lemon curry saffron sauce

Dessert Course

- Malted Caramel Pot De Crème** – Sea salt, whipped cream
Chef Bo's Cheesecake – Graham cracker crust, raspberry 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

- Domaine Bruno Claire 2014 Chardonnay, Burgundy
Bel Sit 2010 Barbera d'Asti, Superiore
Château Puech Haut 2015 Le Prestige, Languedoc

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