

# 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

**White Asparagus Salad:** Frisée, radish, hard boiled quail egg, white balsamic dressing – **add \$3**

## Second Course

**Sautéed Cuttlefish** – Cherry tomatoes, olives, pickled sweet pepper, peas, basil lemon juice

**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** – Black trumpet mushrooms, Parmigiano-Reggiano - **add \$5**

## Entrée Course

**New Zealand Rack Of Lamb\***: Gratin Dauphinois, asparagus, lamb jus - **add \$3**

**Idaho Trout\*** – Pomme purée, melted leeks, roasted Brussels sprouts, thyme, spiced beurre blanc

**Grilled Texas Quail** – Crushed potatoes, maitake mushrooms, broccoli, quail jus

**Pacific Barramundi** – Pomme purée, spinach, artichokes, white wine lemon butter

## 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 \$25

Louis Jadot 2016 Chardonnay, Bouzeron, Burgundy

Ami 2017 Red Burgundy, "Le Gaminot"

Château Puech Haut 2015 Languedoc Rouge, France, "Le Prestige"

## Wine Flight #2 \$60 - \$90

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