

Graduation Celebration Chef Menu

2019

First Course

Local Tomato Gazpacho Soup

Mixed Greens Salad – Granny Smith apples, truffle honey, lemon vinaigrette

Yellowfin Tuna Tartare* – Celery, lemon zest, lemon cream, Hackleback caviar

Local Strawberry Salad – Spinach, pickled red onions, goat cheese, walnuts, white balsamic poppy seed dressing

Second Course

Sautéed Sepia (Cuttlefish) – Cherry tomatoes, olives, pickled sweet pepper, peas, basil lemon juice

Hudson Valley Foie Gras* – Mixed berries, greens, Banyuls

Tagliatelle – Grass fed Missouri beef Bolognese, Parmigiano-Reggiano

The Crossing's Blue Crab Cake – Field greens, sambal honey aioli

Tagliolini – Wild golden chanterelle mushrooms, Parmigiano-Reggiano

Entrée Course

New Zealand Rack Of Lamb* – Crushed Yukon gold potatoes, asparagus, carrots, lamb jus

Missouri Ozark Rainbow Trout* – Pomme purée, melted leeks, roasted Brussels sprouts, thyme, spiced beurre blanc

Grilled Creekstone Beef Tenderloin – Pomme purée, green beans, local carrots, caramelized onions, sauce Bordelaise

Pacific Barramundi – Pomme purée, local 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

\$65 per person

Wine Flight #1

\$25

DeLille Cellars 2015 Chaleur Blanc, Columbia Valley

Bouchard 2016 Pinot Noir, Bourgogne

Ca' Momi 2017 Cabernet Sauvignon, Napa Valley

Wine Flight #2 \$65

Albert Boxler 2015 Pinot Blanc Réserve, Alsace

Merry Edwards 2016 Pinot Noir, Russian River Valley, Georganne

Frescobaldi 2005 Brunello di Montalcino, Castel Giocondo