

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

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

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 – Golden Chanterelle mushrooms, Parmigiano-Reggiano - **add \$5**

Entrée Course

New Zealand Rack Of Lamb* – Crushed Yukon gold potatoes, asparagus, local swiss chard, lamb jus - **add \$3**

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

Grilled Texas Quail – Crushed potatoes, grilled endive, baby shiitake mushrooms, quail jus

American Red Snapper – Pomme purée, spinach, sweet mini peppers, 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 \$26

Château Montus 2011 Petit Courbu Blend, Brumont, France

Albert Bichot 2014 Pinot Noir, Bourgogne

Casa Emma 2015 Chianti Classico

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 seasonal tasting menu for your table, using fresh, local and seasonal ingredients. Pulling from the deep wine list we 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