

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, trout caviar

Local Heirloom Tomatoes – Italian Burrata, red onion, basil, balsamic reduction

Second Course

Spanish Octopus – Saffron tonnato, English peas, smoked potatoes, pickled sweet peppers, balsamic reduction

Hudson Valley Foie Gras* – Mixed local berries, greens, Banyuls - **add \$7**

The Crossing's Blue Crab Cake – Field greens, local basil aioli

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

Entrée Course

Bacon Wrapped Berkshire Pork Loin* – Roast potatoes, green beans, grilled onions, mushroom pork jus

Ozark Trout* – Pomme purée, local swiss chard, local broccoli, saffron-orange reduction

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

Mediterranean Branzino – Pomme purée, local corn, zucchini, truffle beurre blanc

Dessert Course

Chocolate Pot De Crème – Sea salt, whipped cream

Warm Chocolate Torte – Berry coulis, vanilla bean ice cream

Fried Peach Pie – Vanilla crème fraiche, cinnamon gelato, cinnamon peach glaze

\$50 per person

Wine Flight #1 \$26

Monte Del Frà 2018 Garganega, Verona, "Ega"

Pedroncelli 2017 Pinot Noir, Russian River Valley

Volunteer 2016 Cabernet Sauvignon, Napa Valley

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