

# PREMIUM TASTING MENU

(Served Monday Through Thursday all Evening, and from 7:30pm Friday and Saturday until close)

## First Course

### Today's Soup

**The Crossing's Roasted Beet Salad** – Goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar  
**Yellowfin Tuna Tartare\*** – Celery, lemon zest, lemon cream, paddlefish caviar

## Second Course

**The Crossing's Blue Crab Cake** – Field greens, lemon aioli  
**Tagliolini** – Wild chanterelle mushrooms, Parmigiano-Reggiano - **add \$5**  
**Tagliatelle** – Ragù alla Bolognese, Parmigiano-Reggiano

## Entrée Course

**E3 Ranch Beef Tenderloin\*** – Pomme purée, braised baby carrots, endive, sauce Bordelaise - **add \$7**  
**St George's Bank Scallops\*** – Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle  
**Mediterranean Branzino** – Pomme purée, butternut squash, spinach, lemon saffron butter

## Dessert Course

**Warm Chocolate Torte** – Berry coulis, vanilla bean gelato  
**Cherry Cheesecake** – Luxardo cherry coulis  
**Fried Blueberry Pie** – Vanilla crème fraiche, blueberry coulis, vanilla bean gelato  
**Gelato Or Sorbet** – Selection varies

**\$50 per person**

### Wine Flight #1 \$30

Our daily quartino selections paired with your meal. Three 4 oz. pours.

### Wine Flight #2 \$Mkt

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