

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, Missouri trout caviar
Mixed Green Salad – Granny Smith apples, lemon vinaigrette, truffle honey

Second Course

- The Crossing's Blue Crab Cake** – Field greens, lemon aioli
Veal Sweet Breads – Roasted eggplant, baby shiitake mushrooms, capers, shallot banyuls vinegar jus
Tagliolini – Black Trumpet mushrooms, Parmigiano-Reggiano - **add \$5**
Tagliatelle – Ragù alla Bolognese, Parmigiano-Reggiano

Entrée Course

- Creekstone Farms Beef Tenderloin*** – Pomme purée, baby carrots, green beans, bone marrow foie gras butter - **add \$7**
Grilled Texas Quail* – Roasted potatoes, baby shiitake mushrooms, Swiss chard, quail jus
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
Pumpkin Cheesecake – Pumpkin 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