

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

Second Course

- The Crossing's Blue Crab Cake** – Field greens, garlic honey aioli
Hudson Valley Foie Gras– Poached Anjou pears, wilted field greens, Banyuls vinegar - **add \$9**
Tagliolini – King trumpet mushrooms, Parmigiano-Reggiano - **add \$3**
Tagliatelle – Ragù alla Bolognese, Parmigiano-Reggiano

Entrée Course

- Grilled Texas Quail*** – Crushed Yukon gold potatoes, baby shiitake mushrooms, grilled endive, quail jus
New Zealand Venison* – Sweet potato purée, local asparagus, bok choy, port wine reduction
Mediterranean Branzino – Roasted sweet potatoes, cauliflower, baby arugula, saffron beurre blanc
Alaskan Halibut – Pomme purée, broccolini, roasted Brussels sprouts, tomato tamarind beurre blanc – **add \$3**

Dessert Course

- Warm Chocolate Torte** – Berry coulis, vanilla bean gelato
Raspberry Cheesecake – Raspberry coulis
Fried Strawberry Pie – Vanilla crème fraiche, strawberry coulis, strawberry gelato
Gelato Or Sorbet – Selection varies

\$58 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 \$115 per person // Wine pairing starting at \$60