

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

King Trumpet Mushroom Cake – Field greens, basil aioli

Hudson Valley Foie Gras– Mixed berries, wilted field greens, Banyuls vinegar - **add \$9**

Tagliolini – Chanterelle mushrooms, Parmigiano-Reggiano - **add \$4**

Tagliatelle – Ragù alla Bolognese, Parmigiano-Reggiano

Entrée Course

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

Australian Lamb Chops* – Crushed potatoes, asparagus, green beans, lamb jus – **add \$5**

Mediterranean Branzino* – Roasted sweet potatoes, cauliflower, baby arugula, saffron beurre blanc

Alaskan Halibut – Pomme purée, sugar snap peas, roasted butternut squash, tomato tamarind beurre blanc – **add \$5**

Dessert Course

Warm Chocolate Torte – Berry coulis, vanilla bean gelato

Raspberry Cheesecake – Raspberry coulis

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

Gelato Or Sorbet – Selection varies

\$60 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