

PREMIUM TASTING MENU

First Course

Today's Soup

- The Crossing's Roasted Beet Salad** – Goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar
Hawaiian Ahi Tuna Tartare* – Celery, lemon zest, lemon cream, Missouri smoked trout caviar- **add \$5**
Mixed Green Salad – Granny Smith apples, lemon vinaigrette, truffle honey

Second Course

- Spanish Octopus** – English peas, mint, tomato, caper, shallots, lemon, pepper relish
Hudson Valley Foie Gras – Mixed berries, wilted field greens, Banyuls vinegar - **add \$8**
Tagliolini – Golden chanterelle mushrooms - **add \$4**
Tagliatelle – Ragù alla Bolognese

Entrée Course

- Grilled Texas Quail*** – Crushed Yukon gold potatoes, baby shiitake mushrooms, broccolini, quail jus
Australian Lamb Chops* – Crushed Yukon gold potatoes, delicata squash, asparagus, lamb jus- **add \$10**
Mediterranean Branzino* – Roasted sweet potatoes, cauliflower, baby arugula, saffron beurre blanc
Missouri Rainbow Trout* – Roasted potatoes, leeks, zucchini, sage almond beurre noisette

Dessert Course

- Warm Chocolate Torte** – Berry coulis, vanilla bean gelato
Blueberry Cheesecake – Blueberry coulis
Fried Apple Pie – Vanilla crème fraiche, apple 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