

# 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, honey Dijon lemon vinaigrette, cranberries, blue cheese

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## Second Course

**Spanish Octopus** – English peas, mint, tomato, caper, shallots, lemon, romesco, pepper relish

**Hudson Valley Foie Gras** – Mixed berries, wilted field greens, Banyuls vinegar - **add \$8**

**Tagliolini** – Wild king trumpet mushrooms - **add \$4**

**Tagliatelle** – Ragù alla Bolognese

## Entrée Course

**Butter Poached Lobster** – Confit cherry tomatoes, melted leeks, asparagus, lobster broth - **add \$10**

**Grilled Texas Quail\*** – Crushed Yukon gold potatoes, baby shiitake mushrooms, broccolini, quail jus

**Lake Superior Walleye** – Pomme purée, caulilini, Swiss chard, orange beurre blanc

**Missouri Rainbow Trout\*** – Roasted potatoes, leeks, zucchini, sage almond beurre noisette

**Australian Lamb Chops\*** – Crushed Yukon gold potatoes, acorn squash, asparagus, lamb jus - **add \$10**

## 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 wine selections paired with your tasting.

### Wine Flight #2 \$Mkt

Our daily selection of premium wines paired with your tasting.

## 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