

# 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, smoked trout caviar - **add \$5**

**Mixed Green Salad** – Granny Smith apples, cranberries, blue cheese, honey Dijon lemon vinaigrette

**Asparagus Salad** – Baby arugula, fennel, Iberico ham, Pecorino Romano, balsamic vinaigrette - **add \$3**

## Second Course

**Spanish Octopus** – Tonnato, basil, English peas, smoked potatoes, pickled peppers

**Hudson Valley Foie Gras** – Mixed berries, wilted field greens, Banyuls vinegar - **add \$12**

**Tagliolini** – King trumpet mushrooms

**Tagliatelle** – Ragù alla Bolognese

## Entrée Course

**Iberico Pork Loin** – Crushed Yukon gold potatoes, baby shiitake mushrooms, white asparagus, dijon-shallot jus

**Mediterranean Branzino** – Pomme purée, braised fennel, Swiss chard, orange beurre blanc

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

**Missouri Lamb Chop\*** – Crushed Yukon gold potatoes, broccoli, carrots, balsamic red wine jus - **add \$4**

## Dessert Course

**Warm Chocolate Torte** – Berry coulis, vanilla bean gelato

**Raspberry Cheesecake** – Raspberry coulis

**Fried Apple Pie** – Vanilla crème fraiche, apple coulis, cinnamon gelato

**Gelato Or Sorbet** – Selection varies

**\$65 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 \$75