

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, cherry blossom shoyu, lemon cream, smoked trout caviar - **add \$5**
Mixed Green Salad – Granny Smith apples, cranberries, blue cheese, honey Dijon lemon vinaigrette
Buffalo Mozzarella Tomato Salad – Basil, pea tendrils, sweet onion, banyuls vinegar

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

- Rohan Duck Breast** – Crushed Yukon gold potatoes, rapini, white asparagus, shiitake mushrooms, ginger duck jus - **add \$4**
Mediterranean Branzino – Pomme purée, braised fennel, Swiss chard, saffron beurre blanc
Missouri Rainbow Trout* – Roasted potatoes, leeks, zucchini, sage almond beurre noisette
Missouri Lamb Chop – Crushed Yukon gold potatoes, caramelized red onion, kholrabi, broccoli, balsamic lamb 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 \$125 per person // Wine pairing starting at \$75