

# 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** – Red onions, basil, pea tendrils, Banyuls vinaigrette

## Second Course

- Spanish Octopus** – Tonnato, basil, English peas, smoked potatoes, pickled peppers  
**Hudson Valley Foie Gras\*** – Missouri peaches, wilted field greens, Banyuls vinegar - **add \$12**  
**Tagliolini** – Golden chanterelle mushrooms - **add \$6**  
**Peach Ravioli** – Three cheese, crispy prosciutto, brown butter, roasted pine nuts, balsamic glaze

## Entrée Course

- Grilled Texas Quail\*** – Crushed Yukon gold potatoes, rapini, corn, shiitake mushrooms, quail jus  
**Alaskan Halibut** – Crushed Yukon gold potatoes, haricot verts, heirloom cherry tomatoes, caulilini, salsa verde - **add \$3**  
**Missouri Rainbow Trout\*** – Roasted potatoes, leeks, zucchini, sage almond beurre noisette  
**Niman Ranch Porchetta** – Pomme purée, carrots, watermelon radish, braised cabbage, roasting jus

## Dessert Course

- Warm Chocolate Torte** – Berry coulis, vanilla bean gelato  
**Chocolate Hazelnut Cheesecake** – Candied hazelnuts  
**Fried Cherry Pie** – Vanilla crème fraiche, cherry coulis, vanilla bean 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