

# 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  
**Italian Burrata Tomato Salad** – Red onions, basil, pea tendrils, Banyuls vinaigrette - **add \$3**

## Second Course

- Spanish Octopus** – Tonnato, basil, English peas, smoked potatoes, arugula, pickled peppers  
**Hudson Valley Foie Gras\*** – Vanilla poached pears, wilted field greens, berry coulis, Banyuls vinegar - **add \$12**  
**Tagliatelle** – Ragù alla Bolognese  
**Egg Raviolo** – Three cheese, spinach, lobster mushroom ragù - **add \$6**

## Entrée Course

- Grilled Texas Quail\*** – Crushed Yukon gold potatoes, broccolini, corn, shiitake mushrooms, quail jus  
**Pacific Corvina** – Roasted sweet potatoes, okra, peppers, caper berry lemon butter - **add \$3**  
**Missouri Rainbow Trout\*** – Roasted potatoes, leeks, zucchini, sage almond beurre noisette  
**Braised Niman Ranch Pork Belly** – Pomme purée, rutabaga, bok choy, watermelon radish, braising jus, pickled slaw

## Dessert Course

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