

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

Second Course

- Spanish Octopus** – Tonnato, basil, English peas, smoked potatoes, arugula, pickled peppers
Hudson Valley Foie Gras* – Vanilla poached pears, wilted field greens, persimmon purée, red wine banyuls glaze - **add \$12**
Tagliolini – Golden chanterelle mushrooms - **add \$6**
Three Cheese Pumpkin Agnolotti – Toasted pecans, sage brown butter, Nocino glaze

Entrée Course

- Grilled Texas Quail*** – Crushed Yukon gold potatoes, broccoli, shiitake mushrooms, quail jus
Poached Alaskan Halibut – Tomatoes, olives, peas, spinach, cipollini onions, basil, white wine fumée- **add \$4**
Missouri Rainbow Trout* – Roasted potatoes, leeks, zucchini, sage almond beurre noisette
New Zealand Venison – Crushed potatoes, kabocha squash, mushrooms, venison jus

Dessert Course

- Warm Chocolate Torte** – Berry coulis, vanilla bean gelato
Honeynut Squash Cheesecake – Candied pepitas
Fried Blueberry Pie – Vanilla crème fraiche, blueberry coulis, vanilla bean gelato
Gelato Or Sorbet – Selection varies

\$68 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