

PREMIUM TASTING MENU

First Course

Today's Soup

The Crossing's Roasted Beet Salad – Goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar

Hamachi Crudo* – Fennel, shallots, Sakura cherry blossom shoyu, Missouri trout caviar - **add \$3**

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, berry coulis, red wine banyuls glaze - **add \$12**

Tagliolini – Golden chanterelle mushrooms - **add \$6**

Three Cheese Pumpkin Ravioli – Toasted pecans, sage brown butter, Nocino glaze

Entrée Course

Grilled Texas Quail* – Crushed Yukon gold potatoes, broccoli, shiitake mushrooms, quail jus

Atlantic Black Grouper – Pomme purée, asparagus, acorn squash, black truffle beurre blanc - **add \$5**

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

New Zealand Venison* – Sweet potato purée, spaghetti squash, roasted Brussels sprouts, blackberry gastrique

Dessert Course

Warm Chocolate Torte – Berry coulis, vanilla bean gelato

Honeynut Squash Cheesecake – Candied pepitas

Fried Apple Pie – Apple cider glaze, cinnamon 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