

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, trout caviar

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 \$10**

Tagliolini – Black trumpet mushrooms - **add \$4**

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

Mediterranean Branzino – Pomme purée, white asparagus, corn, sugar snap peas, black truffle beurre blanc

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

Missouri Hanger Steak* – Crushed Yukon gold potatoes, smoked portabella mushrooms, grilled endive, chimichurri

Dessert Course

Warm Chocolate Torte – Berry coulis, vanilla bean gelato

Strawberry Cheesecake – Strawberry coulis

Fried Apple Pie – Apple cider glaze, cinnamon gelato

Gelato Or Sorbet – Selection varies

\$75 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 \$150 per person // Wine pairing starting at \$75