

# 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\*** – Lemon zest, chives, microgreens, shoyu dressing, smoked trout roe - **add \$5**

**Caesar Salad** – Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano

**Frisée Salad** – Egg Milanese, bacon, watermelon radish, Dijon balsamic vinaigrette, Pecorino Romano

## Second Course

**Spanish Octopus** – Tonnato, basil, English peas, smoked potatoes, arugula, pickled peppers

**Hudson Valley Foie Gras\*** – Vanilla poached peaches, wilted field greens, berry coulis, red wine Banyuls glaze - **add \$10**

**Tagliolini** – Black trumpet mushrooms, Parmigiano Reggiano

**Stracci** – Rabbit ragù, Pecorino Romano

## Entrée Course

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

**Branzino** – Pomme purée, corn, sugar snap peas, parsnips, black garlic beurre blanc

**Yellowfin Tuna\*** – Parsnip purée, sautéed mushrooms, beurre rouge - **add \$5**

**Creekstone Farms Rib Cap Steak\*** – Crushed Yukon gold potatoes, white asparagus, oyster mushrooms, chimichurri

## Dessert Course

**Warm Chocolate Torte** – Berry coulis, vanilla bean gelato

**Cherry Cheesecake** – Cherry coulis, pistachios

**Fried Apple Pie** – Cinnamon gelato, apple coulis

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