

The Crossing

Happy Valentine's Day 2024

First Course

Grilled Vegetable Soup - Pesto

Mixed Green Salad - Apples, honey Dijon lemon vinaigrette, cranberries, blue cheese

The Crossing's Beet Salad - Goat cheese, mascarpone, shallots, sherry vinaigrette

Octopus Salad - Shaved fennel, baby arugula, orange, marcona almonds, lemon truffle dressing

Chicken Liver Mousse - Pickled red onions, mixed greens, fig gastrique, grilled bread

Reverdy 2022 Sancerre

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### *Second Course*

*Gnocchi - Veal ragù, Pecorino Romano*

*The Crossing's Blue Crab Cake - Lemon aioli, field greens*

*Risotto - Cuttlefish, shrimp, mussels*

*Tajarin Pasta - Morel mushrooms, Parmigiano Reggiano*

*Caramalle - Orange ricotta, cocoa, strawberry, pistachio*

*Siro Pacenti 2017 Brunello di Montalcino, Vecchie Vigne*

## *Entrée*

*New Zealand Venison\** – Parsnip purée, shiitake mushrooms, Brussels sprouts,  
port wine venison jus

*Stuffed Missouri Trout\** – Apples, Swiss chard, leeks, pomme purée, orange beurre blanc

*Creekstone Beef Tenderloin Rossini\** – Celery root purée, carrots, parsnips

*Slow Braised Porchetta* – Crushed potatoes, root vegetables, kale, braising jus

*Sea Scallops\** – Cauliflower purée, spinach, white asparagus, saffron beurre blanc

*Paolo Scavino 2018 Barolo, Monvigliero*

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Dessert

Nutella Cheesecake – Candied hazelnuts

Strawberry Cobbler– Vanilla gelato

Apple Bread Pudding – Caramel, whipped cream

Gelato or Sorbet

Dinner : \$135 per person

Optional Wine Flight : \$75 per person

CORKAGE POLICY: \$30/750ML BOTTLE

PLEASE LIMIT CORKAGE TO 2 BOTTLES PER TABLE. PLEASE DO NOT ASK US TO OPEN ANY WINES CURRENTLY ON OUR WINE LIST.

IF YOU HAVE ANY QUESTIONS REGARDING OUR POLICY, PLEASE ASK YOUR SERVER.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.