

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

Baby Arugula Salad – Roasted peppers, anchovies, Marcona almonds, pesto, Pecorino Romano, lemon vinaigrette

Second Course

Tagliolini – Golden chanterelle mushrooms, Parmigiano-Reggiano

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**

Cavatelli – Guanciale, fava beans, basil pesto

Entrée Course

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

Rockbridge Farms Missouri Trout – Roasted potatoes, leeks, zucchini, Marcona almonds, sage brown butter

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

Indiana Duck Confit – Braised sweet potatoes, spaghetti squash, Swiss chard, cherry duck jus

Dessert Course

Warm Chocolate Torte – Berry coulis, vanilla bean gelato

Ginger Crème Brulée

Apple Bread Pudding – Caramel sauce, vanilla whipped cream

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