

# 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

**Italian Burrata Salad** – Tomatoes, pickled fennel, pesto, sherry vinaigrette

## Second Course

**Tagliolini** – King trumpet 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, grilled endive, 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**

**Fried Apple Pie** – Crème fraiche, apple coulis, cinnamon gelato

**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