

# PREMIUM TASTING MENU

## First Course

### Today's Soup

**The Crossing's Roasted Beet Salad** – Goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar

**Yellowfin Tuna Tartare\*** – Celery, lemon crème fraiche, paddlefish caviar - **add \$5**

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

**Frisée Salad** – Watermelon radish, Pecorino-Romano, bacon, white balsamic vinaigrette, egg Milanese

## 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, English peas, basil pesto

## Entrée Course

**Grilled Texas Quail** – Crushed Yukon gold potatoes, grilled asparagus, 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**

**Creekstone Farm Rib Cap** – Pomme purée, braised fennel, broccoli, spaghetti squash, chimichurri

## 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**

## Optional Wine Flight \$70 per person

**Barollet** 2022 Montagny, 1<sup>er</sup> Cru, Les Bouchots

**Hoffman-Jeyer** 2018 Pinot Noir, Cote de Nuits Villages

**Knights Bridge** 2018 Cabernet Sauvignon, Knights Valley, Sonoma, KB