

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, smoked trout roe

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 – Chanterelle mushrooms, Parmigiano-Reggiano

The Crossing's Blue-Crab Cake – Honey sambal aioli, field greens

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

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

New Zealand Lamb Chops* – Crushed potatoes, shiitake mushrooms, cabbage, mint jus - **add \$5**

Yellowfin Tuna* – Parsnip purée, sautéed mushrooms, beurre rouge

Dessert Course

Warm Chocolate Torte – Berry coulis, vanilla bean gelato

Ginger Crème Brulée

Fried Peach Pie – Crème fraiche, peach coulis, cinnamon gelato

Gelato Or Sorbet – Selection varies

\$75 per person

Optional Premium Wine Flight Starting at \$70 per person

CHEFS' GRAND TASTING MENU

Each day, Chefs Jim and Thu Rein are excited to create a seasonal eight tasting menu for your table, using fresh and local 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 \$85

For the best dining experience we encourage the entire table to participate in the Chefs' Grand Tasting Menu.

Advance notice is appreciated should you wish to do a vegetarian, vegan or pescatarian menu.