

# 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** – Prosciutto, 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

**Duck Confit**– Crushed potatoes, Tuscan kale, spaghetti squash, blackberry gastrique

**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.