



CROSSWATER

Fall Menu

~STARTERS~

CRISPHEAD

Iceberg wedge drizzled with creamy bleu cheese dressing, bacon lardons, dried cranberries, golden raisins, candied walnuts, and bleu cheese crumbles

eight

CROSSWATER CAESAR SALAD

Chopped hearts of romaine in a classic caesar dressing with garlic croutons and fresh grated parmesan

nine

BLT SALAD

Baby spinach tossed with red wine vinaigrette, crumbled Humboldt Fog goat cheese, cherry tomatoes, and applewood smoked bacon

nine

ORIENTAL DUCK STRUDEL

Moist duck wrapped in phyllo
Served with plum sauce and spicy mustard

nine

BBQ SHRIMP

Creole rubbed shrimp in a rich Louisiana style bbq sauce served over jasmine rice

ten

FONDUE

Dungeness crab and four cheese fondue served alongside
toasted cubes of ciabatta bread

twelve



CROSSWATER

~ENTREES~

DELMONICO DUET

The classic cut of beef served with Charone Sauce and whipped “Delmonico” potatoes layered with cream and cheddar
thirty-seven

OSSO BUCCO

Braised and slow simmered “Nagel” Veal Shank sprinkled with gremolata and served with Asiago Risotto
forty-five

BEEF TENDERLOIN BOURCIN

Filet Mignon served with Mushroom Ragout and Madeira-thyme demi glace, paired with Parmesan Potato Croquettes
thirty-eight

SEARED DUCK BREAST

Apricot-Pear Relish and a trio of Wild Rice
thirty-two

GRILLED SEA BASS

Sake Miso Marinade, Jasmine Rice, and Asian Vegetables along with a Sesame Wakame salad
thirty-six

NOISETTES OF LAMB

“Imperial Stock Ranch” Lamb paired with corn-chive flan and turnip and parsnip ratatouille finished with a balsamic rosemary reduction
forty-one

SAFFRON SALMON

Spinach and Pine Nuts served in a Saffron Beurre Blanc
Thirty-four