

The Menu

Soup of The Day: Chef's selection	12
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
Mixed Greens Salad: Granny Smith apples, cranberries, lemon vinaigrette	16
Caesar Salad: Crisp romaine, croutons, fresh anchovies, Parmigiano cream	16
Frisée Salad*: Milanese soft boiled egg, bacon, walnuts, white balsamic	16
Pan Roasted Hudson Valley Foie Gras*: Mixed berries, warm greens, Banyuls vinegar	22
The Crossing's Blue Crab Cake: Lemon dill aioli, field greens	18
Yellowfin Tuna Tartare*: Celery, lemon zest, lemon cream, Hackleback caviar	22
Spanish Octopus: Tonnato sauce, local fingerling potatoes, peas, arugula, aged balsamic	22
Tagliolini: Yellow Foot mushrooms, Parmigiano-Reggiano	22/38
Gnocchi: Texas wild boar ragu, Parmigiano-Reggiano	20/36
Duck Confit Ravioli: Mascarpone, ricotta, pecans, sage brown butter, Parmigiano-Reggiano	22/38
Tagliatelle: Ragú alla' Bolognese (grass-fed beef), Parmigiano-Reggiano	18/32
Atlantic Yellowfin Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge	37
Mediterranean Branzino: Pomme purée, butternut squash, spinach, lemon curry saffron sauce	38
St. George's Bank Scallops*: Crushed potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
Creekstone Farm New York Strip*: Pomme purée, broccoli, fennel, sauce Bordelaise	45
Roasted Double Star Farms Chicken: Roasted potatoes, melted leeks, mushrooms, thyme, shallots, chicken jus	38
New Zealand Venison*: Crushed Yukon gold potatoes, local baby carrots, Portobello mushrooms, port wine reduction	40

Corkage Fee: \$25 / 750ml bottle.

We politely ask that you do not bring bottles that are currently on our list and limit to **two** bottles per table.

Additional blue cheese soufflés: \$3. Split Charge: \$5 per dish/course. Substitute gluten free pasta \$5

20% gratuity suggested for tables of 5 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

2/5/2019