

The Menu

Soup of The Day: Chef's selection	12
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
Caesar Salad: Crisp romaine, croutons, fresh anchovies, Parmigiano cream	16
Frisée Salad*: Milanese soft boiled egg, bacon, chopped walnuts, white balsamic	16
Pan Roasted Hudson Valley Foie Gras*: Mixed berries, warm greens, Banyuls vinegar	22
The Crossing's Blue Crab Cake: Sambal honey 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: Yellowfoot chanterelle mushrooms, Parmigiano-Reggiano	22/38
Butternut Squash Agnolotti: Pecans, sage brown butter, Parmigiano-Reggiano	22/38
Tagliatelle: Ragù alla Bolognese (grass-fed beef), Parmigiano-Reggiano	18/32
Atlantic Yellowfin Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge	37
Idaho Trout: Pomme purée, melted leeks, roasted Brussels sprouts, thyme, spiced beurre blanc	38
St. George's Bank Scallops*: Crushed potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
Creekstone Farm Beef Tenderloin*: Pomme purée, asparagus, local baby carrots, braised fennel, sauce Bordelaise	45
Roasted Double Star Farms Chicken: Roasted potatoes, melted leeks, mushrooms, thyme, shallots, chicken jus	38
New Zealand Venison*: Crushed potatoes, broccoli, portobello mushrooms, baby carrots, 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.