

# The Menu

<b>Soup of The Day:</b> Chef's selection	12
<b>Roasted Beet Salad:</b> Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
<b>Caesar Salad:</b> Crisp romaine, croutons, fresh anchovies, Parmigiano cream	16
<b>White Asparagus Salad:</b> Frisée, radish, hard boiled quail egg, white balsamic dressing	24
<b>Pan Roasted Hudson Valley Foie Gras*:</b> Mixed berries, warm greens, Banyuls vinegar	22
<b>The Crossing's Blue Crab Cake:</b> Sambal honey aioli, field greens	18
<b>Yellowfin Tuna Tartare*:</b> Celery, lemon zest, lemon cream, Hackleback caviar	22
<b>Spanish Octopus Salad:</b> Baby kale, mint, sea beans, tomato, bell pepper, lemon	22
<b>Tagliolini:</b> Black trumpet mushrooms, Parmigiano-Reggiano	22/38
<b>Egg Raviolo:</b> Three cheese, mushrooms, tomatoes, ramps, lemon butter, Parmigiano-Reggiano	25
<b>Tagliatelle:</b> Ragù alla Bolognese (grass-fed beef), Parmigiano-Reggiano	18/32
<b>Atlantic Yellowfin Tuna*:</b> Parsnip purée, sautéed mushrooms, beurre rouge	37
<b>Steelhead Sea Trout:</b> Smashed peas, zucchini, squash, black truffle beurre blanc	38
<b>St. George's Bank Scallops*:</b> Crushed potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
<b>Creekstone Farm Beef Tenderloin*:</b> Pomme purée, snow peas, local baby carrots, sauce Bordelaise	45
<b>Roasted Double Star Farms Chicken:</b> Roasted potatoes, melted leeks, mushrooms, thyme, shallots, chicken jus	38
<b>New Zealand Rack Of Lamb*:</b> Gratin Dauphinois, asparagus, lamb jus	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.