

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
Local Heirloom Tomato Salad: Mozzarella di Bufala, red onion, basil, balsamic reduction	22
Pan Roasted Hudson Valley Foie Gras*: Mixed berries, warm greens, Banyuls vinegar	22
The Crossing's Blue Crab Cake: Local basil aioli, field greens	18
Yellowfin Tuna Tartare*: Celery, lemon zest, lemon cream, trout caviar	22
Spanish Octopus: Saffron tonnato, English peas, smoked potatoes, pickled sweet peppers, balsamic reduction	22
Tagliolini: Local Golden Chanterelle mushrooms, Parmigiano-Reggiano	24/40
Egg Raviolo: Three cheese, mushrooms, local cherry tomatoes, basil, Parmigiano-Reggiano	20
Tagliatelle: Ragù alla Bolognese (grass-fed beef), Parmigiano-Reggiano	18/32
Atlantic Yellowfin Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge	37
Alaskan Halibut: Pearl couscous, basil, caulilini, local Sungold tomatoes, tomato shrimp fumée	40
St. George's Bank Scallops*: Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
Australian Free Range Rack of Lamb*: Roasted potatoes, broccoli, braised fennel, lamb jus	42
E3 Farm New York Strip*: Pomme Lyonnaise, spinach, fois gras beef jus	45
New Zealand Venison: Roasted sweet potatoes, abalone mushrooms, port wine green peppercorn 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** 750ml 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.