**St. Louis County Requires That All Individuals Wear A Face Covering Whilst In Public Places.
Whilst Seated At Your Table You May Remove Your Face Covering And Store It In The Bag Provided.
Should You Need To Leave Your Table, Please Wear Your Face Covering.
Thank You For Your Co-operation In Helping Us Keep Everyone Safe.**

The Menu

Soup of The Day: Chef's selection	12
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
Tuna Tartare: Celery, olive oil, lemon zest, lemon crème, salmon roe	22
Caesar Salad: Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	16
Spanish Anchovy Salad: Arugula, Marcona almonds, roasted peppers, pesto, Pecorino Romano	22
Pan Roasted Hudson Valley Foie Gras*: Mixed berries, warm greens, Banyuls vinegar	25
The Crossing's Blue Crab Cake: Lemon aioli, field greens	18
Spanish Octopus: Saffron tonnato, English peas, smoked potatoes, basil, baby arugula	22

Tajarin: Wild morel mushrooms, Parmigiano-Reggiano	25/45
Cauliflower Ravioli: Spinach, three cheese, cherrywood smoked bacon, sage brown butter, Parmigiano-Reggiano	22/35
Tagliatelle: Ragù alla Bolognese, Parmigiano-Reggiano	18/32
Linguini: Duck ragu, mushrooms, sweet peppers, basil, Pecorino Romano	22/37

St. George's Bank Scallops*: Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
Yellowfin Tuna*: Parsnip purée, mushrooms, beurre rouge	40
Alaskan Halibut: Pomme purée, spinach, leeks, tomato basil beurre blanc	42
Ozark Mountain Waddle Pork Loin*: Crushed Yukon gold potatoes roasted cauliflower, asparagus, cherry port pork jus	38
Australian Lamb Chops*: Crushed Yukon gold potatoes, Swiss chard, braised fennel, lamb jus	48
E3 Farms Beef Tenderloin*: Pomme purée, zephyr squash, wax beans, mushroom duxelles, sauce Bordelaise	45
Double Star Farms Roasted Chicken: Roasted sweet potatoes, broccoli, mushrooms, sherry chicken jus	36

Corkage Fee: St. Louis county prohibits guests from bringing in any products to our restaurants at this time.

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

The chefs will always source local ingredients whenever possible.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.