

**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, extra virgin 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*: Poached pears, 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
Tagliolini: Wild chanterelle mushrooms, Parmigiano-Reggiano	24/42
Cauliflower Ravioli: Three cheese, cherrywood smoked bacon, sage brown butter, Parmigiano-Reggiano	20/35
Stracci: Wild boar ragù, Pecorino Romano	24/42
Tagliatelle: Ragù alla Bolognese, Parmigiano-Reggiano	20/35
St. George's Bank Scallops*: Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
Missouri Rainbow Trout*: Roasted potatoes, leeks, zucchini, corn, lemon parsley pan sauce	36
Yellowfin Tuna*: Parsnip purée, mushrooms, beurre rouge	40
Alaskan Halibut: Pomme purée, spinach, cauliflower, tomato basil beurre blanc	42
Pan Roasted Iberico Pork*: Crushed Yukon gold potatoes, Brussels sprouts, asparagus, fennel, pork jus	42
Creekstone Farm N.Y. Strip*: Roasted potatoes, green beans, endive, sauce Bordelaise	42
Double Star Farms Roasted Chicken: Roasted sweet potatoes, broccoli, mushrooms, sherry chicken jus	36
New Zealand Venison*: Crushed Yukon gold potatoes, oyster mushrooms, bok choy, chocolate whiskey port jus	40

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.