

St. Louis County Requires That All Individuals Wear A Face Covering While In Public Places. While Seated At Your Table You May Remove Your Face Covering. Should You Need To Leave Your Table, Please Wear Your Face Covering. Thank You For Your Co-operation In Helping Us Keep Everyone Safe. Please Note That Due To Limited Capacity There May Be A Seating After Yours.

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
Frisée Salad: Breaded soft boiled egg, asparagus, lardons, radish, balsamic dijon dressing, 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
Egg Raviolo: Pumpkin, three cheese, sage butter, Parmigiano-Reggiano	22
Gnocchi: Braised oxtail ragù, baby arugula, Parmigiano-Reggiano	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, sage almond beurre noisette	36
Yellowfin Tuna*: Parsnip purée, mushrooms, beurre rouge	40
Mediterranean Branzino: Pomme purée, spinach, butternut squash, lemon saffron butter	38
Australian Lamb Chops*: Crushed Yukon gold potatoes, Brussels sprouts, delicata squash, lamb jus	45
E3 Ranch Beef Tenderloin*: Pomme purée, braised baby carrots, grilled endive, sauce Bordelaise	45
Stuffed Texas Quail (spinach, fennel, mushrooms): Crushed Yukon gold potatoes, broccoli, sherry quail jus	38
New Zealand Venison*: Sweet potato purée, maitake 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.