

St. Louis County Requires That All Individuals Wear A Face Covering While In Places.  
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

<b>Soup Of The Day:</b> Chef's selection	14
<b>Roasted Beet Salad:</b> Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
<b>Tuna Tartare*:</b> Celery, extra virgin olive oil, lemon zest, lemon crème, Missouri smoked trout caviar	22
<b>Caesar Salad:</b> Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	18
<b>Pan Roasted Hudson Valley Foie Gras*:</b> Poached Anjou pear, warm greens, Banyuls vinegar	25
<b>The Crossing's Blue Crab Cake:</b> Garlic honey aioli, field greens	18
<b>Spanish Octopus Salad:</b> Smoked potato, arugula, sweet peppers, asparagus, fennel, lemon sakura dressing, pecorino	22
<b>Spaghetti:</b> Artichokes, tomato, basil, chili flake, lemon juice, Pecorino Romano	20/35
<b>Tagliolini:</b> King trumpet mushrooms, Parmigiano-Reggiano	24/42
<b>Squid Ink Spaghetti:</b> Cuttlefish, octopus, scallops, gulf shrimp, tomatoes, lemon, basil	24/42
<b>Egg Raviolo:</b> Wild ramp cheese, wild ramp pesto, toasted pine nuts	25
<b>Tagliatelle:</b> Ragù alla Bolognese, Parmigiano-Reggiano	20/35
<b>Lake Superior Walleye</b> Pomme purée, local spinach, confit of cippolini onions, wild ramp sauce	40
<b>Missouri Rainbow Trout*:</b> Roasted potatoes, leeks, zucchini, sage almond beurre noisette	40
<b>Yellowfin Tuna*:</b> Parsnip purée, sautéed mushrooms, beurre rouge	42
<b>Alaskan Halibut:</b> Pomme purée, broccolini, roasted Brussels sprouts, tomato tamarind beurre blanc	40
<b>Australian Lamb Chops*:</b> Crushed Yukon gold potatoes, caulilini, green beans, lamb jus	45
<b>Creekstone Farms Beef Tenderloin*:</b> Celery root purée, braised baby carrots, roasted parsnips, sauce Bordelaise	45
<b>Roasted Amish Chicken:</b> Roasted potatoes, broccoli, cauliflower, shallot chicken jus	40

Additional blue cheese soufflés: \$4. Split Charge: \$7.50 per dish/course. Substitute gluten free pasta \$7.  
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.

CORKAGE POLICY: \$30/750ML BOTTLE

PLEASE LIMIT CORKAGE TO 2 BOTTLES PER TABLE. PLEASE DO NOT ASK US TO OPEN ANY WINES CURRENTLY ON OUR WINE LIST.

IF YOU HAVE ANY QUESTIONS REGARDING OUR POLICY PLEASE ASK YOUR SERVER.