

# The Menu

<b>Soup Of The Day:</b> Chef's selection	14
<b>Mixed Green Salad:</b> Granny Smith apples, lemon vinaigrette, truffle honey	16
<b>Roasted Beet Salad:</b> Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
<b>Hawaiian Ahi Tuna Tartare*:</b> Celery, extra virgin olive oil, lemon zest, lemon crème, Missouri smoked trout caviar	26
<b>Caesar Salad:</b> Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	18
<b>Pan Roasted Hudson Valley Foie Gras*:</b> Mixed berries, wilted field greens, Banyuls vinegar	25
<b>The Crossing's Blue Crab Cake:</b> Basil aioli, field greens	22
<b>Spanish Octopus:</b> English peas, mint, tomato, caper, shallots, lemon, pepper relish	22
<b>Tagliolini:</b> Golden chanterelle mushrooms	25/47
<b>Egg Raviolo:</b> Three cheese, spinach, tomato, oregano, lemon	25
<b>Tagliatelle:</b> Ragù alla Bolognese	22/42
<b>Rockbridge Farm Missouri Rainbow Trout*:</b> Roasted potatoes, leeks, zucchini, sage almond beurre noisette	42
<b>Poached Alaskan Halibut*:</b> Shrimp broth, Gulf shrimp, tomatoes, olives, capers, shallots, garlic, English peas, green beans	45
<b>Hawaiian Ahi Tuna*:</b> Parsnip purée, sautéed mushrooms, beurre rouge	54
<b>Atlantic Swordfish*:</b> Crushed Yukon gold potatoes, broccoli, green beans, salsa verde	45
<b>Niman Ranch N.Y. Strip*:</b> Cauliflower purée, carrots, Swiss chard, maitake mushrooms, sauce bordelaise	55
<b>Australian Lamb Chops*:</b> Crushed Yukon gold potatoes, asparagus, delicata squash, lamb jus	48
<b>Roasted Amish Chicken:</b> Roasted potatoes, spinach, roasted cauliflower, shallot chicken jus	40
<b>Niman Ranch Pork Chop*:</b> Crushed Yukon gold potatoes, Brussels sprouts, confit cipollini onions, dijon foie gras jus	42

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.