

The Menu

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| Soup Of The Day: Chef's selection | 14 |
| Mixed Green Salad: Granny Smith apples, honey Dijon lemon vinaigrette, cranberries, blue cheese | 16 |
| Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar | 16 |
| Hawaiian Ahi Tuna Tartare*: Celery, extra virgin olive oil, lemon zest, lemon crème, Missouri trout caviar | 26 |
| Caesar Salad: Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano | 18 |
| Pan-Roasted Hudson Valley Foie Gras*: Mixed berries, wilted field greens, Banyuls vinegar | 26 |
| The Crossing's Blue-Crab Cake: Basil aioli, field greens | 22 |
| Spanish Octopus: English peas, mint, tomato, caper, shallots, lemon, romesco, pepper relish | 22 |
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| Tagliolini: Wild king trumpet mushrooms | 26/48 |
| Stracci: Lamb ragu, Pecorino Romano | 24/44 |
| Egg Raviolo: Three cheese, mounted butter, pesto | 26 |
| Tagliatelle: Ragù alla Bolognese | 22/42 |
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| Rockbridge Farm Missouri Rainbow Trout*: Roasted potatoes, leeks, zucchini, sage almond beurre noisette | 42 |
| Sea Scallops*: Crushed Yukon gold potatoes, shiitake mushrooms, warm romaine, lemon truffle | 48 |
| Gulf Coast Grouper: Pomme purée, fennel, spinach, spiced beurre blanc | 45 |
| Hawaiian Ahi Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge | 54 |
| Niman Ranch Beef Tenderloin*: Pomme purée, braised carrots, green beans, herb foie gras butter | 58 |
| Australian Lamb Chops*: Crushed Yukon gold potatoes, asparagus, acorn squash, lamb jus | 48 |
| Roasted Amish Chicken: Roasted potatoes, spinach, roasted 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.