

The Menu

Soup Of The Day: Chef's selection	15
Mixed Green Salad: Granny Smith apples, honey Dijon lemon vinaigrette, cranberries, blue cheese	17
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	18
Caesar Salad: Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	18
Buffalo Mozzarella Tomato Salad: Red onions, basil, pea tendrils, Banyuls vinaigrette	20
Hawaiian Ahi Tuna Tartare*: Celery, cherry blossom shoyu, lemon zest, lemon crème, smoked trout caviar	28
Pan-Roasted Hudson Valley Foie Gras*: Missouri peaches, wilted field greens, Banyuls vinegar	30
The Crossing's Blue-Crab Cake: Lemon aioli, field greens	23
Spanish Octopus: Tonnato, basil, English peas, smoked potatoes, pickled peppers	26
Tagliolini: Golden chanterelle mushrooms	30/55
Squid Ink Capellini: Maine lobster, tomato, basil, lemon	28/53
Peach Ravioli: Three cheese, crispy prosciutto, brown butter, roasted pine nuts, balsamic glaze	26
Tagliatelle: Ragù alla Bolognese	22/42
Rockbridge Farm Missouri Rainbow Trout*: Roasted potatoes, leeks, zucchini, sage almond beurre noisette	45
Sea Scallops*: Crushed Yukon gold potatoes, shiitake mushrooms, warm romaine, lemon truffle	48
Alaskan Halibut: Crushed Yukon gold potatoes, haricot verts, heirloom cherry tomatoes, caulilini, salsa verde	48
Hawaiian Ahi Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge	54
Niman Ranch Beef Tenderloin*: Pomme purée, haricot verts, pearl onions, Swiss chard, horseradish herb butter	58
Roasted Amish Chicken: Roasted fingerling potatoes, spinach, cauliflower, shallot chicken jus	42
Australian Lamb Loin*: Pomme purée, caramelized onion, delicata squash, broccoli, balsamic lamb jus	48

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.