

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
Hawaiian Ahi Tuna Tartare*: Celery, cherry blossom shoyu, lemon zest, lemon crème, smoked trout caviar	28
Hudson Valley Foie Gras*: Vanilla poached pears, field greens, persimmon purée, red wine banyuls vinegar glaze	30
The Crossing's Blue-Crab Cake: Lemon aioli, field greens	23
Spanish Octopus: Tonnato, basil, English peas, arugula, smoked potatoes, pickled peppers	26
Tagliolini: Golden chanterelle mushrooms	30/55
Egg Raviolo: Three cheese roasted cauliflower, bacon burro montato	24
Tagliatelle: Ragù alla Bolognese	24/44
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
Poached Alaskan Halibut: Tomatoes, olives, peas, spinach, cipollini onions, basil, white wine fumée	50
Hawaiian Ahi Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge	54
Niman Ranch Pork Chop*: Pomme purée, braised fennel, roasted Brussels sprouts, fennel seed foie gras jus	44
Roasted Amish Chicken: Roasted fingerling potatoes, spinach, cauliflower, shallot chicken jus	42
Niman Ranch N.Y. Strip*: Pomme purée, rainbow carrots, green beans, green peppercorn brandy jus	60
New Zealand Venison Tri-Tip*: Crushed potatoes, butternut squash, mushrooms, venison jus	46

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.