

The Menu

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| 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 |
| Hamachi Crudo*: Fennel, shallots, Sakura cherry blossom shoyu, Missouri trout caviar | 25 |
| Hudson Valley Foie Gras*: Vanilla poached pears, field greens, berry coulis, 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 |
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| Tagliolini: Golden chanterelle mushrooms | 30/55 |
| Egg Raviolo: Three cheese roasted cauliflower, bacon burro montato | 24 |
| Tagliatelle: Ragù alla Bolognese | 24/44 |
| Stracci: Newman Farm veal ragù | 26/47 |
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| 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 |
| Atlantic Black Grouper: Pomme purée, asparagus, acorn squash, black truffle beurre blanc | 54 |
| Hawaiian Ahi Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge | 54 |
| Niman Ranch Lamb Chops*: Crushed Yukon gold potatoes, kabocha squash, mixed mushrooms, lamb jus | 60 |
| Roasted Amish Chicken: Roasted fingerling potatoes, spinach, cauliflower, shallot chicken jus | 42 |
| Niman Ranch Beef Tenderloin*: Pomme purée, rainbow carrots, green beans, black truffle bone marrow butter | 60 |
| New Zealand Venison*: Sweet potato purée, spaghetti squash, roasted Brussels sprouts, blackberry gastrique | 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.