

# The Menu

<b>Soup Of The Day:</b> Chef's selection	15
<b>Mixed Green Salad:</b> Granny Smith apples, honey Dijon lemon vinaigrette, cranberries, blue cheese	17
<b>Roasted Beet Salad:</b> Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	18
<b>Caesar Salad:</b> Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	18
<b>Hawaiian Ahi Tuna Tartare*:</b> Celery, lemon cream, lemon zest, smoked trout roe	30
<b>Hudson Valley Foie Gras*:</b> Vanilla poached pears, field greens, berry coulis, red wine banyuls vinegar glaze	30
<b>The Crossing's Blue-Crab Cake:</b> Lemon aioli, field greens	18
<b>Spanish Octopus:</b> Tonnato, basil, English peas, arugula, smoked potatoes, pickled peppers	26
<b>Tagliolini:</b> King trumpet mushrooms	28/52
<b>Stracci:</b> Goat ragù, baby arugula, mint, lemon	30/56
<b>Egg Raviolo:</b> Mascarpone, beef short ribs, blackberry gastrique, crispy shallots	26
<b>Tagliatelle:</b> Missouri beef Ragù alla Bolognese	24/46
<b>Rockbridge Farm Missouri Rainbow Trout*:</b> Roasted potatoes, leeks, zucchini, sage almond beurre noisette	42
<b>Sea Scallops*:</b> Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle, Parmigiano Reggiano	48
<b>Lake Superior Walleye:</b> Pomme purée, roasted cauliflower, artichokes, black garlic beurre blanc	46
<b>Indiana Duck Confit:</b> Crushed Yukon gold potatoes, braised cabbage, green beans, port wine duck jus	48
<b>Hawaiian Ahi Tuna*:</b> Parsnip purée, sautéed mushrooms, port wine sauce	56
<b>Grilled Lamb Chops*:</b> Yukon gold potatoes, haricot verts, caramelized onion, lamb jus	50
<b>Roasted Amish Chicken:</b> Roasted fingerling potatoes, spinach, cauliflower, shallot chicken jus	36
<b>Marble Ridge Wagyu Denver Steak*:</b> Crushed Yukon gold potatoes, broccoli, carrots, foie gras sage brown butter	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.

We cook exclusively using olive oil, butter, clarified butter and beef tallow. Our pastas and breads are prepared exclusively from imported Italian flour.

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.