

# 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>Japanese Hamachi Crudo*:</b> Watermelon radish, smoked trout roe, micro greens, shoyu	26
<b>Hudson Valley Foie Gras*:</b> Vanilla poached peaches, field greens, berry coulis, red wine banyuls vinegar glaze	30
<b>The Crossing's Blue-Crab Cake:</b> Saffron pepper aioli, field greens	18
<b>Spanish Octopus:</b> Tonnato, basil, English peas, arugula, smoked potatoes, pickled peppers	26
<b>Tagliolini:</b> Golden chanterelle mushrooms	28/52
<b>Gnocchi:</b> Caramelized tomato ragù, lemon zest, extra virgin olive oil, pine nuts	24/44
<b>Strozzapreti:</b> Veal ragù	24/44
<b>Tagliatelle:</b> Missouri beef Ragù alla Bolognese	24/44
<b>Roasted Amish Chicken:</b> Roasted fingerling potatoes, spinach, cauliflower, shallot chicken jus	38
<b>Sea Scallops*:</b> Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle, Parmigiano Reggiano	46
<b>Rockbridge Farm Missouri Rainbow Trout*:</b> Roasted potatoes, leeks, zucchini, sage almond beurre noisette	42
<b>Duck Confit:</b> Crushed Yukon gold potatoes, spaghetti squash, Swiss chard, blackberry gastrique	44
<b>New Zealand Venison*:</b> Sweet potato purée, braised cabbage, green beans, port wine jus	46
<b>Hawaiian Ahi Tuna*:</b> Parsnip purée, sautéed mushrooms, beurre rouge	56
<b>Red Top Farms N.Y. Strip*:</b> Pomme purée, caramelized onions, carrots, foie gras bone marrow butter	50

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.