

<b>Eggplant and Lentil Soup</b> – <i>red pepper and tomato coulis</i>	10
<b>Spring Greens with Granny Smith Apples</b> – <i>lemon and honey</i>	10
<b>Baby Spinach Salad</b> – <i>gorgonzola, cashews, shiitake &amp; soy</i>	10
<b>The Crossing's Beet Salad</b> – <i>goat cheese, pinenuts &amp; sherry</i>	14
<b>Tuscan White Anchovies</b> – <i>basil, lemon &amp; roasted peppers</i>	13
<b>Jumbo Lump Crab Cake</b> – <i>field greens &amp; lemon caper aioli</i>	13
<b>Hudson Valley Foie Gras</b> – <i>warm greens &amp; banyuls vinegar</i>	20
<b>Sea Scallops</b> – <i>warm romaine, shiitakes &amp; lemon truffle dressing</i>	15
<b>Risotto</b> – <i>p.e.i. mussels, sea scallops &amp; garlic shrimp</i>	15
<b>House-made Gnocchi</b> – <i>slow-roasted leg of lamb</i>	14
<b>Stracci Pasta</b> – <i>paul's ragu bolonese, basil &amp; parmesan</i>	14
<b>Tagliolini Pasta</b> – <i>black trumpet mushrooms, parsley &amp; parmesan</i>	14
<b>Ravioli of Three Cheeses</b> – <i>white truffle essence</i>	14
<b>Pork Scallopini</b> – <i>lemon, capers, potatoes and asparagus</i>	29
<b>12 oz. Angus New York Strip</b> – <i>truffle butter, root vegetables</i>	31
<b>Beef Tenderloin</b> – <i>danish blue cheese, haricot verts &amp; bordelaise</i>	33
<b>Braised Angus Short Ribs</b> – <i>winter vegetables, parsnips &amp; red wine</i>	32
<b>Chicken Breast</b> – <i>yukon golds, tender root vegetables au jus</i>	29
<b>Barramundi</b> – <i>creamy polenta, roasted mushrooms &amp; basil white wine</i>	29
<b>Yellowfin Tuna</b> – <i>braised fennel, sautéed mushrooms &amp; red wine</i>	34
<b>Roasted Tilapia</b> – <i>delicate spinach, vermouth scented mushrooms</i>	29
<b>Zuppa de Pesce</b> – <i>fresh fish &amp; shellfish gently poached in wine</i>	33