Crossroads On Main

Dinner Menu

6

Spring 2017

STARTERS

Garden Lettuces and Strawberries With 2017 Strawberries, Crumbled Chèvre, White Balsamic Vinaigrette, Toasted Pistachios	9	
Bacon Fat Corn Bread With Honey Butter		
Beef Carpaccio* Horseradish Ice Cream, Truffle Oil Powder, Baby Arugula, Shaved Parmesan	9	
Watermelon Salad Baby Arugula, Feta Cheese, Lime And Jalapeño Vinaigrette		
Cream of Asparagus Soup With Crème Fraîche, Parmesan		
ENTRÈE		
Tagliatelle With Lobster, Meyer Lemon And Black Pepper	22	
The Burger* With Onion Jam, Gem Lettuce, Choice Of Cheese, Heirloom Tomato, Pickles, House Chips		
54°c Aged NY Strip* With Roasted Root Vegetables, Parsnip Puree, Veal Bordelaise		
Bone in Pork Chop With Pomme Purée, Pan Roasted Corn, Sautéed Kale,		
Shrimp & Grits With Tasso Ham, Sweet Peppers And Onions, Tomato Sausage Gravy		
Beef Wellington* With Lima Beans, Sautéed Mushroom Medley, Pomme Purée, Veal Jus		
The Catch With Spring Pea Puree, Pickled Grapes, Arugula Salad, Almonds	MP	
Duck Breast* Roasted With Honey, Chamomile Glacé, Rainbow Swiss Chard, Farro Risotto	29	
Quail Stuffed With Truffled Cornbread And Mushrooms, Baked Red Peas, Creamed Spinach	23	

COMPANIONS

Creamed Spinach	Roasted Root Vegetables	House Chips
Roasted Fingerling Potatoes	Sautéed Mushrooms	Stone Ground Grits
Sautéed Asparagus	Pomme Purée	Sautéed Kale
DESSERTS		
Strawberry Panna Cotta With Rosemary Graham Crumble, Meyer Lemon, White Chocolate		ite Chocolate 8
Chocolate Tart With Toasted Pecans, Dark Chocolate Ganache, Meringue, Vanilla Ice Cream		a Ice Cream 8
Crème Brûlée With Spring Berries		7
One Scoop Of Vanilla Ice Cream And Chocolate Syrup		5

*PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES. THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, AND SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.