

THE MENU

Suggested wine pairing

FIRST COURSE

Rich Lobster Soup with Curry	<i>Montlouis-Sur-Loire, Le Rocher des Violettes "Cuvée Touch-Mitaine" (Loire Valley) 2007</i>
Roasted Corn Chowder	<i>Pinot Blanc, Marcel Hugg "Reserve Saint Jean" (Bergheim) 2007</i>
Salad of Artichoke, Celery, Basil, Arugula, Lemon, Reggiano	<i>Soave Classico, Pieropan (Veneto) 2008</i>
Scottish Salmon Tartare, Chives, Cucumber	<i>Albariño, Bodegas La Cana (Rias Baixas) 2008</i>
Salad of Scottish Smoked Salmon, Yukon Gold Potato, Bacon & Watercress	<i>Château Coustaut (Graves) 2008</i>
Cornmeal Fried Oysters, Lemon Cayenne Mayonnaise	<i>Champagne, Pol Roger "White Foil" Brut NV</i>
Shrimp, Andouille Sausage & Real Grits	<i>Chardonnay, Mt. Eden Vineyards "Wolff Vineyard" (Edna Valley) 2008</i>

SECOND COURSE

Lobster Cobb Salad, Tasso Ham, Romaine, Avocado, Saffron Mayonnaise	<i>Roederer Estate Brut Rosé (Anderson Valley) NV</i>
Mushroom Tartlette, Herb Salad, Aged Reggiano, 50 year Sherry Vinegar	<i>Chablis, Francine et Olivier Savary (Burgundy) 2007</i>
Grilled Grouper, Mushroom Fricassee, Lemon Beurre Blanc	<i>Chardonnay, Mt. Eden Vineyards "Wolff Vineyard" (Edna Valley) 2008</i>
Grilled Bigeye Tuna, Niçoise Olive & Basil Relish	<i>Coteaux du Languedoc, Domaine de Fabrègues "Clos de Canilles" (Languedoc) 2008</i>
Benne Seed Fried Breast of Chicken, Spoonbread, Haricots Verts	<i>Malbec, Achaval Ferrer (Mendoza) 2008</i>
Grilled Lamb Tenderloin, Grilled Zucchini, Pommes Frites	<i>Rioja Reserva, Beronia (Spain) 2005</i>
Braised Beef Shortrib, Creamy Polenta, Parsnips & Carrots	<i>Barolo, Fontanafredda (Serralunga d'Alba) 2001</i>

DESSERT

Chilled Tangerine Consommé, Citrus Sorbet & Mint	<i>Moscato d'Asti, Tintero "Sorì Gramella" (Piedmont) 2008</i>
Passion Fruit Crème Caramel, Almond Tuile	<i>Coteaux du Layon "Clos de Sainte Catherine" Domaine des Baumard (Loire Valley) 2004</i>
Buttermilk-Vanilla Panna Cotta & Blood Orange Sorbet	<i>Jorge Ordoñez & Co. "Victoria" (Malaga) 2005</i>
Poached Bartlett Pear Tart, Frangipane & Brandied Cherry Ice Cream	<i>Heitz Cellars Port "Ink Grade" (Napa Valley) NV</i>
Guanaja Chocolate Ganache, Salted Caramel, Malted Chocolate Ice Cream	<i>Banyuls, Coume del Mas "Quintessence" (Languedoc-Roussillon) 2001</i>

CHEESE

Cheese Trolley \$7 per selection

5 COURSE TASTING MENU \$68 / \$98 with wine

Suggested wine pairing

Shrimp, Andouille Sausage & Real Grits	<i>Chardonnay, Mt. Eden Vineyards "Wolff Vineyard" (Edna Valley) 2008</i>
Salad of Artichoke, Celery, Basil, Arugula, Lemon	<i>Soave Classico, Pieropan (Veneto) 2008</i>
Pan-Seared Hudson Valley Foie Gras, Port Wine-Poached Pear	<i>Rioja Reserva, Beronia (Spain) 2005</i>
Braised Beef Shortrib, Creamy Polenta, Parsnips and Carrots	<i>Barolo, Fontanafredda (Serralunga d'Alba) 2001</i>
Passion Fruit Crème Caramel, Almond Tuile	<i>Coteaux du Layon "Clos de Sainte Catherine" Domaine des Baumard (Loire Valley) 2004</i>

*A Gratuity of 20% is added to parties larger than five.
Please refrain from using cell phones in the dining room.*