

Tuesday
April 6, 2010

3 courses \$74 w/wine \$110
4 courses \$86 w/wine \$131
5 courses \$98 w/wine \$152
6 courses \$109 w/wine \$172

THE MENU

Suggested wine pairing

Rich Lobster Soup with Curry	Montlouis-Sur Loire, Le Rocher des Violettes "Cuvée Touch-Mitaine" (Loire Valley) 2007
Cauliflower, Leek & Potato Soup	Châteauneuf-du-Pape, P. Usseglio (Southern Rhône Valley) 2007
Fresh Louisiana Crawfish, Tasso Ham, Fried Green Tomato	Vougeot, Dom. Vougeraie "Clos de Prieure" 2005
Shrimp, Andouille Sausage & Real Grits	Chardonnay, Mt. Eden Vineyards "Wolff Vineyard" (Edna Valley) 2008
Cornmeal Fried Oysters, Lemon Cayenne Mayonnaise	Argyle Brut (Willamette Valley) 2006
Burgundy Snails, Butter-Poached Garlic & Bacon Puff Pastry Tart	Savigny-les-Beaune, Louis Latour (Burgundy) 2005
Grilled Sea Scallop, Wild Porcini & Madeira Cream Sauce, Crispy Leeks	Nebbiolo d'Alba, M. Marengo "Valmaggiore" (Piedmont) 2006
Salad of White Asparagus, Blood Orange & Quail's Egg, Red Wine Vinaigrette	Soave Classico, Pieropan (Veneto) 2008
Salad of Roasted Golden Beets, Baby Greens, Lardon, Raspberry Vinaigrette	Pinot Blanc, Marcel Hugg "Reserve Saint Jean" (Bergheim) 2007
Salad of Baby Arugula, Reggiano, Lemon Vinaigrette	
Smoked Scottish Salmon, Cucumber, Capers, Red Onion, Egg Yolk Mousse	Château Coustaut (Graves) 2008
Veal Carpaccio, Marcona Almonds, Baby Arugula Salad	Chablis, Francine et Olivier Savary (Burgundy) 2007
Pan-Seared Hudson Valley Foie Gras, Cornmeal Cake & Blackberry Pan Sauce	Banyuls, "ey" Vigne d'en Tragner 2000
Grilled Veal Sweetbreads, Caramelized Cauliflower, Marcona Almonds	Châteauneuf-du-Pape Blanc, P. Usseglio (Southern Rhône Valley) 2007
Pan-Roasted Wild Rockfish, Oyster & Button Mushroom Fricassée, Lemon Beurre Blanc	Vougeot, Dom. Vougeraie "Clos de Prieure" 2005
Pan-Roasted Turbot, Seared Foie Gras, Carrot Purée	Pinot Blanc, Marcel Hugg "Reserve Saint Jean" (Bergheim) 2007
Pan-Roasted Scottish Salmon, Creole Sauce, Shrimp Beignet	Coteaux du Languedoc, Domaine de Fabrègues "Clos de Canilles" (Languedoc) 2008
Grilled Bigeye Tuna, Duck Fat Roasted Potatoes, Niçoise Olive & Basil Relish	Nebbiolo d'Alba, M. Marengo "Valmaggiore" (Piedmont) 2006
Grilled Virginia Quail, Cornbread & Tasso Stuffing, Whiskey Sauce	Cabernet Sauvignon, Carpe Diem (Napa Valley) 2006
Pan-Roasted Magret Duck Breast, Mango & Passion Fruit Compote	Pinot Noir, William James Cellars "Gary Ranch Vineyard" (Santa Maria Valley) 2007
Pan-Roasted Veal Tenderloin, Potato "Risotto", Vermouth Reduction	Barolo, Fontanafredda (Serralunga d'Alba) 2001
Grilled Pomegranate Marinated Lamb Rack Chop, Saffron Basmati Rice, Grilled Zucchini	Rioja Reserva, Beronia (Spain) 2005
Grilled Prime Beef Tenderloin, Grilled Poblano Pepper & Green Tomato Chimichurri	Malbec, Achaval Ferrer (Mendoza) 2008
Grilled Gunpowder Farm Buffalo Tenderloin, Creamy Polenta, Oyster Mushrooms, Crispy Shallots	Château Mondesir-Gazin (Blaye) 2004

THE SEASON

Cindy Wolf's Menu of the Moment

\$89 for menu/ \$134 with wine pairings

Rich Lobster Soup with Curry	Montlouis-Sur Loire, Le Rocher des Violettes "Cuvée Touch-Mitaine" (Loire Valley) 2007
Salad of White Asparagus, Blood Orange & Quail's Egg, Red Wine Vinaigrette	Soave Classico, Pieropan (Veneto) 2008
Fresh Louisiana Crawfish, Tasso Ham, Fried Green Tomato	Vougeot, Dom. Vougeraie "Clos de Prieure" 2005
Grilled Virginia Quail, Cornbread & Tasso Stuffing, Whiskey Sauce	Cabernet Sauvignon, Carpe Diem (Napa Valley) 2006
Stilton – creamy, rich, mildly spicy (Nottinghamshire, UK)	Château Lahonade-Peyraguey (Sauternes) 2003
Guanaja Chocolate Ganache, Salted Caramel, Sable & Malted Chocolate Ice Cream	

CHEESE

Cheese Trolley \$7 per selection

