

3 courses \$79 w/wine \$135
 4 courses \$94 w/wine \$160
 5 courses \$109 w/wine \$187
 6 courses \$124 w/wine \$212

THE MENU

FRIDAY, MAY 19, 2017

CALVISIUS ROYAL OSSETRA CAVIAR (\$90 Supplement)	Chives, Crème Fraîche, Egg Yolk, Brioche Toast Points <i>Champagne, Billecart-Salmon "Réserve" Brut NV</i>
RICH LOBSTER SOUP WITH CURRY	Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil <i>Amontillado Jerez V.O.R.S., Byass "Del Duque" 30 Year</i>
JONAH CRAB BISQUE	Finished with Amontillado Sherry <i>Vermentino di Sardegna, Pala "I Fiori" (Italy) 2015</i>
PRIME BEEF STEAK TARTARE	Capers, Shallots, Tabasco, Chives, Olive Bread Toast <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
GODFREY'S FARM ASPARAGUS	Crumbled Vermont Goats Cheese, Whole Grain Mustard "Vinaigrette" <i>Soave Classico, Gini "La Frosca" (Veneto) 2013</i>
ARUGULA SALAD	Frisée, Aged Reggiano, Fresh Lemon, Extra Virgin Olive Oil
RED BEET "TARTARE"	Cornichon, Chives, Blood Orange Suprême, Blood Orange Reduction <i>Grüner Veltliner Smaragd, Tegernseerhof "Loibenberg" (Wachau) 2015</i>
BABY SPINACH & STILTON SALAD	Cracked Walnuts, Fennel Bread Croutons, Red Wine Vinaigrette <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2016</i>
FRIED GREEN TOMATO "SANDWICH"	Lobster, Lump Crab & Yukon Gold Potato "Hash", Lemon-Cayenne Mayonnaise <i>Tavel, Château Triquevedel (Southern Rhône) 2016</i>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
GRILLED CALAMARI SALAD	Arugula, French Coco Beans, Lime Suprême, Crispy Tomato, Mustard Vinaigrette <i>Sancerre, Jean-Max Roger "Cuvée C.M." (Loire Valley) 2014</i>
PAN-ROASTED SEA SCALLOP	Cauliflower Purée, Tiny Capers, Rosemary-Scented Lemon Brown Butter <i>Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon (Burgundy) 2014</i>
MARYLAND LUMP CRABCAKE	Julienned Nappa Cabbage, Whole Grain Mustard Mayonnaise, Arugula Oil <i>Saint-Joseph Blanc, Pierre Gaillard (Northern Rhône Valley) 2014</i>
SPANISH SAFFRON & LEMON RISOTTO	Fresh English Peas, Aged Reggiano <i>Saint-Joseph Blanc, Pierre Gaillard (Northern Rhône Valley) 2014</i>
PAN-ROASTED WILD HALIBUT	Roasted Red & Golden Beets, Carrot Confit, Fresh Thyme, Green Onion & Jalapeño Oil <i>Vermentino di Sardegna, Pala "I Fiori" (Italy) 2015</i>
PAN-ROASTED TURBOT	Royal Trumpet, Oyster & Maitake Mushroom Fricassée, Lemon Beurre Blanc <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
GRILLED WILD SWORDFISH	Eggplant "Caviar", Picholine Olive Relish, Toasted Pecan Butter <i>Tavel, Château Triquevedel (Southern Rhône) 2016</i>
GRILLED VEAL SWEETBREADS	Maitake Mushrooms, Macaroni, Seared Foie Gras, Cognac Cream <i>Château Joanin Bécot (Côtes de Castillon) 2008</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Strawberry, Raspberry & Rhubarb Compote, Cornmeal Cake <i>Château Doisy-Védrières (Sauternes) 2013</i>
PAN-ROASTED MAGRET OF DUCK	Spicy Lentil Cream, Crispy Yukon Gold Potato, Upland Cress <i>Priorat, Lo Tros (Spain) 2013</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Yukon Gold Potato Gratin, Lardons, Fresh Fava Beans, Sportoletti <i>Rioja Reserva, Marques de Riscal (Spain) 2009</i>
GRILLED COLORADO LAMB RACK CHOP	Sea Island White Rice Peas, Cherry Tomato & Garlic Relish, Zucchini Gratin <i>Châteauneuf-du-Pape, Dom. Pierre Usseglio & Fils (Southern Rhône Valley) 2011</i>

FROM THE CELLAR

There are times that I love to pair individual wines with individual dishes and there are other times when I would like to see what the full evolution of a bottle is like with time and air and a waltz through varied courses. Listed below are a few wines that would hold my attention with our menu at this moment in the season. – Tony Foreman

For Champagne – the 2002's on the list, lush and finely detailed, are ready to drink now!

The Grüner Veltliner from Franz Hirtzberger in Wachau are stunning examples that pair beautifully with raw seafood as well as crispy oysters.

We purchased a limited number of 2007 reds from Burgundy and I am very happy with how the wines are showing.

The 2009 vintage wines from Bordeaux that we offer are fantastic to drink as young wines; offering ripe fruit and vibrant personalities right away.