

Saturday
June 8, 2013

3 courses \$76 w/wine \$114
4 courses \$88 w/wine \$134
5 courses \$100 w/wine \$156
6 courses \$111 w/wine \$176

THE MENU

Suggested wine pairing

RICH LOBSTER SOUP WITH CURRY Intense Lobster Stock Reduction Finished with Cream, Poached Lobster, Arugula Oil & Curry Oil	<i>Amontillado Muy Viejo, Byass "Del Duque"</i>
LOCAL ASPARAGUS SOUP Aged Reggiano, Arugula Oil	<i>Soave Classico, Pieropan (Veneto) 2011</i>
CORNMEAL-FRIED OYSTERS Lemon-Cayenne Mayonnaise	<i>Champagne, Delamotte Brut NV</i>
SHRIMP & STONE-GROUND CREAMY GRITS Tasso Ham, Andouille Sausage, Fresh Chives	<i>Bordeaux Blanc, Château Ferrande (Graves) 2011</i>
LOCAL ASPARAGUS Whole-Grain Mustard Beurre Blanc, Vermont Goat Cheese	<i>Soave Classico, Pieropan (Veneto) 2011</i>
SCOTTISH SMOKED SALMON Pommes Frites, Cucumber, Crème Fraîche	<i>Chablis, Sylvain Mosnier (Burgundy) 2010</i>
LOCAL LETTUCE CHOPPED SALAD Arugula, Frisée, Jamón Serrano, Cherry Tomatoes, Fava Beans, Aged Reggiano Vinaigrette	<i>Beaujolais Rosé, Château Thivin (Burgundy) 2012</i>
BABY SPINACH & RED BARTLETT PEAR SALAD Spicy Pecans, Frisée, Blackberry Vinaigrette	<i>Riesling, Sipp Mack "Vieilles Vignes" (Alsace) 2010</i>
ROASTED RED BEET SALAD Crispy Bacon, Frisée, Upland Cress, Fennel Crouton, Raspberry Vinaigrette	<i>Beaujolais Rosé, Château Thivin (Burgundy) 2012</i>
FRIED GREEN TOMATO "SANDWICH" Lump Crab & Lobster "Hash", Upland Cress, Lemon Cayenne Mayonnaise	<i>Valdeorras, Rafael Palacios "Louro do Bolo" (Spain) 2010</i>
BURGUNDY SNAILS Grilled French Bread, Garlic, Parsley & Butter	<i>Saint-Véran, Domaine de Fussiacus (Burgundy) 2011</i>
PAN-ROASTED TURBOT Curried-Coconut Milk, Potato Purée, Fried Leeks	<i>Viognier, Cougar Crest (Walla Walla Valley) 2010</i>
PAN-ROASTED WILD ROCKFISH Oyster & Button Mushroom Fricasée, Lemon Beurre Blanc	<i>Chardonnay, Ramey (Russian River Valley) 2010</i>
PAN-ROASTED SEA SCALLOP Caramelized Cauliflower, Toasted Walnuts, Lemon Brown Butter	<i>Saint-Véran, Domaine de Fussiacus (Burgundy) 2011</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS Peanut Butter & Local Strawberry Jam on Brioche	<i>Champagne, Laurent-Perrier Brut 2002</i>
PAN-ROASTED MAGRET OF DUCK Cornbread Capirotada, Caramelized Apples, Orange Beurre Blanc	<i>Douro Superior, Quinta do Crasto (Portugal) 2010</i>
GRILLED COLORADO LAMB TENDERLOIN Fresh Artichoke, Carrot Purée, Roasted Cipollini Onions	<i>Châteauneuf-du-Pape, Domaine de la Côte de l'Ange "Vieilles Vignes" (Southern Rhône Valley) 2010</i>
GRILLED BEEF TENDERLOIN Crispy Polenta, Local Asparagus, Bacon, Quail Egg, Cognac Sauce	<i>Côte Chalonaise, Domaine de Villaine "La Digoine" (Burgundy) 2010</i>
GRILLED GUNPOWDER FARM BUFFALO TENDERLOIN Wilted Baby Spinach, Fresh English Peas, Porcini Mushroom Cream Sauce, Crispy Shallots	<i>Rioja Reserva, Marqués de Murrieta "Finca Ygay" (Spain) 2007</i>

CELLAR NOTES

June brings us a spectacular season of freshness and renewed life. Liveliness, intensity and integrity are all the qualities in wine that one wishes for this season. My personal focus goes immediately to France, Central Europe and the Northwest region of Spain. For whites look to the Loire Valley and Chablis, especially the extraordinary 2010 wines of brightness and verve. Whites from the Wachau in Austria—particularly Grüner Veltliner and Riesling—from '08, '09 and '10 all show great definition, vivacity, depth of fruit and very detailed expressions. For reds, Pinot Noir from the Côte de Beaune, young Syrah from the Northern Rhône Valley and the wines of Rioja will handle fresh intense flavors. Some "sleeper" reds to look for that are richer and carry characteristics that will complement cooking of the season are 2008s of Pomerol and St. Émilion from Bordeaux. Consider this a formal invitation to go out on a limb and try something outside the box (with our guarantee, of course). Bryan Coats, my Assistant Sommelier, my Captains and I are all pleased to help guide you along your journey. Tony Foreman

CHEF'S MENU OF THE MOMENT

\$88 for menu/ \$134 with wine pairings

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LOCAL LETTUCE CHOPPED SALAD Arugula, Frisée, Jamón Serrano, Cherry Tomatoes, Fava Beans, Aged Reggiano Vinaigrette	<i>Beaujolais Rosé, Château Thivin (Burgundy) 2012</i>
PAN-ROASTED SEA SCALLOP Caramelized Cauliflower, Toasted Walnuts, Lemon Brown Butter	<i>Saint-Véran, Domaine de Fussiacus (Burgundy) 2011</i>
GRILLED BEEF TENDERLOIN Crispy Polenta, Local Asparagus, Bacon, Quail Egg, Cognac Sauce	<i>Côte Chalonaise, Domaine de Villaine "La Digoine" (Burgundy) 2010</i>
ALMOND-STRAWBERRY FINANCIER Banyuls Roasted Strawberries, Vanilla Bean Ice Cream	

CHEESE TROLLEY \$8 per selection

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