

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

SATURDAY, JUNE 17, 2017

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>
CHILLED LOCAL SWEET CHERRY SOUP	Fresh Lime, Mint <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2016</i>
FRESH SUMMER ARTICHOKE SOUP	Italian Truffle, Aged Reggiano <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
WILD ROCKFISH CEVICHE	Watermelon, Jalapeño, Cilantro, Lime <i>Tavel, Château Triquevedel (Southern Rhône) 2016</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>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Champagne, Veuve Fourny & Fils 1er Cru "Vertus – Blanc de Blancs" Brut NV</i>
HOUSE BASIL CURED SCOTTISH SALMON	Julienne Cucumber, Crispy Potato, Crème Fraîche, Egg Yolk Mousse, Upland Cress <i>Sancerre, Jean-Max Roger "Cuvée C.M." (Loire Valley) 2014</i>
ARUGULA SALAD	Frisée, Aged Reggiano, Fresh Lemon, Extra Virgin Olive Oil
RED BEET "TARTARE"	Cornichon, Chives, Blood Orange Suprême, Blood Orange Reduction <i>Pinot Blanc/Auxerrois, Henri Fuchs (Alsace) 2015</i>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
FRESH MOREL MUSHROOM SABLÉ TART	Aged Reggiano, Snail Butter, Frisée <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2016</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>
FRESH ARTICHOKE	Roasted Red Beets & Cipollini Onions, Carrot Purée, Arugula Oil <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
MARYLAND LUMP CRABCAKE	Nappa Cabbage "Slaw", Arugula Oil <i>Saint-Joseph Blanc, Pierre Gaillard (Northern Rhône Valley) 2014</i>
PAN-ROASTED SEA SCALLOP	Yukon Gold Potato Purée, Truffle Beurre Blanc, Crispy Leeks <i>Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon (Burgundy) 2014</i>
GRILLED LANGOUSTINE	Roasted Sweet Corn, Jalapeño & Green Onion Cake <i>Saint-Joseph Blanc, Pierre Gaillard (Northern Rhône Valley) 2014</i>
PAN-ROASTED WILD HALIBUT	Butter-Poached Lobster, Saffron & Chive Cream <i>Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon (Burgundy) 2014</i>
PAN-ROASTED WILD ROCKFISH	Fresh Italian Summer Truffle Risotto, Preserved Lemon Oil <i>Chardonnay, Winderlea (Willamette Valley) 2014</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	Roasted Sweet Corn, Tasso Ham & Whole Grain Mustard Cream, Brioche Toast <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
PAN-ROASTED MAGRET OF DUCK	Strawberry, Raspberry & Local Sweet Cherry Compote, Cornmeal Cake <i>Priorat, Lo Tros (Spain) 2013</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Morel & Maitake Mushroom Fricassée, Shallots, Lardons, English Peas, Barolo Reduction <i>Château Joanin Bécot (Côtes de Castillon) 2008</i>
GRILLED COLORADO LAMB TENDERLOIN	Heirloom Purple Eye Stock Peas, Cherry Tomato & Garlic Relish, Tabasco-Scented Rice <i>Châteauneuf-du-Pape, Domaine 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.

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