

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

MONDAY, JULY 17, 2017

RICH LOBSTER SOUP WITH CURRY	<b>Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil</b> <i>Amontillado Jerez V.O.R.S., Byass "Del Duque" 30 Year</i>
FRESH SUMMER ARTICHOKE SOUP	<b>Arugula Oil</b> <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
CORNMEAL-FRIED OYSTERS	<b>Lemon-Cayenne Mayonnaise, Upland Cress</b> <i>Champagne, Veuve Fourny &amp; Fils Ier Cru "Vertus – Blanc de Blancs" Brut NV</i>
WILD ROCKFISH CEVICHE	<b>Jalapeño, Shallot, Lemon, Sportoletti</b> <i>Conca del Riu Anoia Brut, Raventós i Blanc "L'Hereu Reserva" (Spain) 2014</i>
LOCAL ZUCCHINI CARPACCIO	<b>Cilantro, Lime, Pecorino, Wild Spanish Extra Virgin Olive Oil</b> <i>Rías Baixas, Pazo Señorans (Spain) 2015</i>
ARUGULA SALAD	<b>Frisée, Stilton, Fresh Lemon Vinaigrette</b>
PRIME BEEF STEAK TARTARE	<b>Capers, Shallots, Tabasco, Chives, Olive Bread Toast</b> <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
GRILLED CALAMARI SALAD	<b>Arugula, French Coco Beans, Lime Suprême, Crispy Tomato, Mustard Vinaigrette</b> <i>Sancerre, Jean-Max Roger "Cuvée C.M." (Loire Valley) 2014</i>
ROASTED BEET SALAD	<b>Local Peaches, Vermont Goat's Cheese, Frisée, Blood Orange &amp; Balsamic Vinaigrette</b> <i>Tavel, Château Triquevedel (Southern Rhône) 2016</i>
FRESH BUFFALO MILK MOZZARELLA SALAD	<b>Fried Green Tomato, Arugula, Local Tiny Tomatoes, Saffron Vinaigrette</b> <i>Terre Siciliane Bianco, Occhipinti "SP68" (Italy) 2015</i>
SHRIMP & GRITS	<b>Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits</b> <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
ENGLISH PEA & BAROLO RISOTTO	<b>Made with Spanish "La Bomba" Rice</b> <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2016</i>
MARYLAND LUMP CRABCAKE	<b>Local Tiny Tomato &amp; Avocado Salad</b> <i>Champagne, Alain Vincey Brut Rosé NV</i>
SAUTÉED LIVE SPOT PRAWNS	<b>Preserved Lemon, Colombian Aji</b> <i>Rías Baixas, Pazo Señorans (Spain) 2015</i>
PAN-ROASTED SEA SCALLOP	<b>Local Cauliflower Purée, Tiny Capers, Rosemary-Scented Lemon Brown Butter</b> <i>Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon (Burgundy) 2014</i>
GRILLED WILD SOCKEYE SALMON	<b>Fresh Artichoke, Curried Carrot Purée, Roasted Cippolini Onions</b> <i>Châteauneuf-du-Pape Blanc, Domaine Berthet-Rayne (Southern Rhône) 2015</i>
PAN-ROASTED NOVA SCOTIA WILD HALIBUT	<b>Maitake, Button &amp; Oyster Mushroom Fricassée, Lemon Beurre Blanc</b> <i>Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon (Burgundy) 2014</i>
GRILLED WILD ROCKFISH	<b>Wilted Baby Spinach, Niçoise Olive &amp; Basil Relish, Grilled Local Zucchini, Sportoletti</b> <i>Tavel, Château Triquevedel (Southern Rhône) 2016</i>
GRILLED VEAL SWEETBREADS	<b>Maitake Mushrooms, Macaroni, Seared Foie Gras, Cognac Cream</b> <i>Château Joanin Bécot (Côtes de Castillon) 2008</i>
PAN-ROASTED MAGRET OF DUCK	<b>Charleston Heirloom Petite Rouge Peas, Saffron Basmati Rice, Argentine Chimichurri</b> <i>Malbec, Mariflor (Mendoza) 2013</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	<b>Local Sweet Cherry &amp; Local Blackberry Compote, Vanilla Bean Brioche Toast</b> <i>Banyuls, Vial-Magnères "Tradition" NV</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	<b>Sea Island "White Rice" Peas, Tabasco-Scented Rice, Knob Creek Bourbon Sauce</b> <i>Priorat, Lo Tros (Spain) 2013</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.