

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, SEPTEMBER 9, 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>
BUTTON MUSHROOM BISQUE	<b>Brioche Croutons, Finished with Bual Madeira &amp; Thyme-Infused Milk Foam</b> <i>Pinot Blanc/Auxerrois, Henri Fuchs (Alsace) 2015</i>
SCOTTISH SALMON TARTARE	<b>Cucumber, Chives, Lime, Crème Fraîche, Crispy Potato</b> <i>Sancerre, Jean-Max Roger "Cuvée C.M." (Loire Valley) 2015</i>
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>
CORNMEAL-FRIED OYSTERS	<b>Lemon-Cayenne Mayonnaise, Upland Cress</b> <i>Rías Baixas, Pazo Señorans (Spain) 2016</i>
ARUGULA SALAD	<b>Frisée, Reggiano, Fresh Lemon Vinaigrette</b>
BABY SPINACH SALAD	<b>Vermont Goats' Cheese, Toasted Walnuts, Raspberry Vinaigrette</b> <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2016</i>
SHRIMP & GRITS	<b>Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits</b> <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
FRESH CHANTERELLE MUSHROOM SABLÉ TART	<b>Aged Reggiano, Snail Butter, Frisée</b> <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
FRESH ARTICHOKE	<b>Local Roasted Red Beets, Grilled Zucchini, Carrot Purée</b> <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
HOUSEMADE PORK SAUSAGE & CALAMARI RISOTTO	<b>Crispy Tomato, Fresh Rosemary, Lemon</b> <i>Bierzo, Raul Perez "Ultria – St. Jacques" (Spain) 2015</i>
CORNMEAL-FRIED SOFTSHELL CRAB	<b>Arugula, Argentine Chimichurri</b> <i>Conca del Riu Anoia Brut, Raventós i Blanc "L'Hereu Reserva" (Spain) 2015</i>
PAN-ROASTED SEA SCALLOP	<b>Caramelized Cauliflower, Toasted Walnuts, Tiny Capers, Lemon Brown Butter</b> <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 2015</i>
MARYLAND LUMP CRABCAKE	<b>Nappa Cabbage "Slaw," Cilantro Oil</b> <i>Rioja Blanco, Muga (Spain) 2016</i>
CHEF'S FAVORITE CRISPY TURBOT	<b>Calamari Beignets, Classic Tartar Sauce Finished with Fresh Black Winter Truffle</b> <i>Champagne, Louis Roederer "Premier" Brut NV</i>
PAN-ROASTED WILD HALIBUT	<b>Maitake, Button &amp; Oyster Mushroom Fricassée, Lemon Beurre Blanc</b> <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	<b>Brown Sugar-Roasted Figs, Vanilla Bean Brioche Toast, Banyuls Reduction</b> <i>Banyuls, Vial-Magnères "Tradition" NV</i>
GRILLED FRENCH QUAIL	<b>Creamy Polenta, Oyster Mushrooms, Crispy Shallots, Barolo Reduction</b> <i>Nebbiolo d'Alba, Guidobono "Loreto" (Piedmont) 2009</i>
GRILLED VEAL SWEETBREADS	<b>Maitake Mushrooms, Macaroni, Seared Foie Gras, Cognac Cream</b> <i>L'Aura de Cambon (Margaux) 2009</i>
PAN-ROASTED MAGRET OF DUCK	<b>Yukon Gold Potato Millefeuille, Picholine Olives, Roasted Shallots, Red Wine Reduction</b> <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2010</i>
GRILLED VEAL TENDERLOIN	<b>Medallion of Lobster, Yukon Gold Potato "Risotto," Vermouth Reduction</b> <i>Chianti Classico, Fontodi "Filetta di Lamole" (Tuscany) 2014</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	<b>Local Fried Green Tomato, Coco Bean "Hoppin John," Knob Creek Bourbon Sauce</b> <i>Rioja Reserva, Marques de Murrieta "Finca Ygay" (Spain) 2012</i>

## FROM THE CELLAR

Things I'm drinking right now with our menu - grower Champagnes, white and red wines from Burgundy, and red wines from Spain & Italy. Please notice the tasting notes throughout the list that can give you some guidance. For a much more personal service, speak with one of our Sommelier, Matthew or Linah, who will make sure you find an absolutely delicious selection. Tony Foreman