

Friday
January 27, 2012

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

MUSHROOM BISQUE French Bread Crouton, Fresh Thyme Oil	<i>Sercial Special Reserve, The Rare Wine Co.—Barbeito NV</i>
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>
CORNMEAL-FRIED OYSTERS Lemon Cayenne Mayonnaise, Upland Cress	<i>Champagne, Pommery “Apanage” Brut NV</i>
HEADS-ON SHRIMP & STONE-MILLED GRITS Sautéed Shrimp Finished in the Pan with Andouille Sausage, Tasso Ham & Fresh Butter	<i>Semillon, Saxon Brown “Cricket Creek Vineyard” (Alexander Valley) 2008</i>
ROASTED RED BEET “TARTARE” Cornichon, Capers, Blood Orange “Juice”	<i>Riesling, Marcel Hugg “Réserve Saint Jean” (Bergheim) 2009</i>
BABY ARUGULA SALAD Frisée, Aged Reggiano, Lemon Vinaigrette	
NORWEGIAN SALMON TARTARE Raw Cold Water Salmon Tossed with Cucumber & Chive; Crème Fraîche & Crispy Potato	<i>Sauvignon, Movia (Slovenia) 2009</i>
BURGUNDY SNAILS Butter-Poached Garlic & Bacon Puff Pastry Tart	<i>Fixin, Domaine Michel Noëllat et Fils (Burgundy) 2007</i>
PAN-ROASTED FLORIDA GROUPER Fresh Artichoke & Lemon Risotto	<i>Sauvignon, Movia (Slovenia) 2009</i>
PAN-ROASTED TURBOT Citrus Supremes, Capers, Chervil, Brown Butter, Saffron Basmati Rice	<i>Pouilly-Fuissé, Domaine J.A. Ferret (Burgundy) 2009</i>
GRILLED VEAL SWEETBREADS Yukon Gold Potato Purée, Toasted Pecans, Lemon Brown Butter	<i>Fixin, Domaine Michel Noëllat et Fils (Burgundy) 2007</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS Pomegranate Seeds, Pomegranate Molasses, Andouille Sausage	<i>Maury, Mas Amiel (Roussillon) 2009</i>
PAN-ROASTED MAGRET OF DUCK Roasted Parsnips & Celeriac, Crispy Bacon, Red Wine Gastrique	<i>Crozes-Hermitage Rouge, Domaine Les Bruyères (Northern Rhône) 2009</i>
GRILLED BEEF TENDERLOIN Oyster & Button Mushrooms, Brioche Toast, Artichoke & Reggiano Cream	<i>Merlot, Peju Province (Napa Valley) 2007</i>
GRILLED BUFFALO TENDERLOIN Fried Quail’s Egg, Iberico Ham, Creamy Polenta, Red Eye “Gravy”	<i>Vino Nobile di Montepulciano, Fattoria del Cerro (Tuscany) 2008</i>
GRILLED SQUAB Pecan Stuffing, Cauliflower, Game Bird Reduction	<i>Crozes-Hermitage Rouge, Domaine Les Bruyères (Northern Rhône) 2009</i>

CELLAR NOTES

January brings an excuse to refresh & renew and is a perfect time to choose wines you may have never tried before. Consider this a formal invitation to do so. Bryan Coats, my Assistant Sommelier for Charleston, my Captains and I are all pleased to help you go out on that limb and try something outside the box (with our guarantee, of course).

Winter cooking is often the most comforting, earthy, and satisfying of the year. Cindy is always extra excited when Périgord Truffles start rolling into the kitchen. With this cooking I find myself desiring rich classics: Pauillac & Margaux in Bordeaux, Puligny-Montrachet & Sonoma Coast Chardonnay, Premier & Grand Cru Red Burgundy and absolutely Champagne. We have a great collection of marvelous lesser-known Champagne producers. Tony Foreman

THE TRUFFLE MENU *Cindy Wolf's Menu of the Moment*

\$130 for menu/ \$176 with wine pairings

MUSHROOM BISQUE French Bread Crouton, Fresh Périgord Truffle Oil	<i>Sercial Special Reserve, The Rare Wine Co.—Barbeito NV</i>
“MACARONI & CHEESE” Fontina, Lincolnshire Poacher, Whole Grain Mustard, Fresh Périgord Truffle	<i>Bourgueil, Yannick Amirault “La Coudraye” (Loire Valley) 2008</i>
ROASTED RED BEET “TARTARE” Cornichon, Capers, Blood Orange “Juice”	<i>Riesling, Marcel Hugg “Réserve Saint Jean” (Bergheim) 2009</i>
GRILLED SQUAB Pecan Stuffing, Game Bird Reduction, Fresh Périgord Truffle	<i>Crozes-Hermitage Rouge, Domaine Les Bruyères (Northern Rhône) 2009</i>
PARISIAN MACARON Ginger Crème Légère, Pink Grapefruit & Champagne Sorbet	

CHEESE

Cheese Trolley \$7 per selection

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