

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

THURSDAY, OCTOBER 12, 2017

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| WELLFLEET OYSTERS | On the Half Shell, Lemon Crown <i>Conca del Riu Anoia Brut, Raventós i Blanc "Blanc de Blancs" (Spain) 2015</i> |
| TORCHON OF FOIE GRAS | Port-Poached Local Winesap Apples <i>Château Doisy-Védrières (Sauternes) 2013</i> |
| 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> |
| LOCAL SWEET CORN & CRAB SOUP | Freshly Snipped Chives <i>Chardonnay, Winderlea (Willamette Valley) 2014</i> |
| LOCAL BUTTERNUT SQUASH SOUP | Coco Beans, Andouille Sausage <i>Pinot Gris, Trimbach "Réserve" (Alsace) 2012</i> |
| CORNMEAL-FRIED OYSTERS | Lemon-Cayenne Mayonnaise, Upland Cress <i>Rias Baixas, Pazo Señorans (Spain) 2016</i> |
| HOUSE-CURED SCOTTISH SALMON | Crème Fraîche, Chive, Brioche Toast <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i> |
| BABY SPINACH SALAD | Vermont Goat's Cheese, Spiced Pecans, Raspberry Vinaigrette <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 Marnes et Caillottes" (Loire Valley) 2015</i> |
| PRIME BEEF STEAK TARTARE | Chive, Lime, Jalapeño Oil, Grilled Baguette <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i> |
| WILD BURGUNDY SNAILS | Local Black Beans, Conchiglia, Cilantro & Spinach Sauce, Sportoletti <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2016</i> |
| SHRIMP & GRITS | Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2014</i> |
| FRESH CHANTERELLE MUSHROOM SABLÉ TART | Aged Reggiano, Snail Butter, Frisée <i>Mercurey, Louis Latour (Burgundy) 2015</i> |
| FRESH ARTICHOKE RISOTTO | Spanish Saffron, Fresh Lemon & Rosemary, Aged Reggiano <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i> |
| MARYLAND LUMP CRABCAKE | Roasted Local Sweet Corn & Black Bean Relish, Black Bean Purée <i>Rioja Blanco, Muga (Spain) 2016</i> |
| SEA SCALLOP "BLT" | Local Heirloom Tomato, Crispy Bacon, Upland Cress <i>Tavel, Château Triquevedel (Southern Rhône) 2016</i> |
| CHEF'S FAVORITE CRISPY TURBOT | Calamari Beignets, Classic Tartar Sauce <i>Champagne, Louis Roederer "Premier" Brut NV</i> |
| PAN-ROASTED NOVA SCOTIA HALIBUT | Maitake, Oyster & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 2015</i> |
| GRILLED SCOTTISH SALMON | French Green Lentil Broth, Tabasco-Scented Rice, Argentine Chimichurri <i>Bierzo, Raul Perez "Ultria – St. Jacques" (Spain) 2015</i> |
| PAN-SEARED HUDSON VALLEY FOIE GRAS | Heirloom Tomato Relish, Local Cherry Tomatoes, Tomato Sorbet <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i> |
| PAN-ROASTED MAGRET OF DUCK | Yukon Gold Potato Pommes Anna, Picholine Olives, Roasted Shallots, Red Wine Reduction <i>Priorat, Lo Tros (Spain) 2014</i> |
| GRILLED VEAL SWEETBREADS | Local Cauliflower, Toasted Walnuts, Lemon Brown Butter <i>Rioja Reserva, Marques de Murrieta "Finca Ygay" (Spain) 2012</i> |
| GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN | Fresh Artichoke, Chanterelle Mushrooms, Foie Gras Butter, Sauce Bordelaise <i>Barolo, Brovia (Castiglione Falletto) 2012</i> |
| GRILLED COLORADO LAMB RACK CHOP | Local Roasted Red Beets, Grilled Zucchini, Carrot Purée <i>Châteauneuf-du-Pape, Mas de Boislauzon (Southern Rhône) 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

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