

3 courses \$79 w/wine \$135

4 courses \$94 w/wine \$164

5 courses \$109 w/wine \$192

6 courses \$124 w/wine \$222

THE MENU

FRIDAY, NOVEMBER 10, 2017

FRESH ARTICHOKE SOUP	Arugula Oil <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</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 BUTTERNUT SQUASH SOUP	Coco Beans, Andouille Sausage <i>Gewürztraminer, Sipp Mack "Vieilles Vignes" (Alsace) 2012</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Champagne, Veuve Fourny & Fils 1er Cru "Vertus – Blanc de Blancs" Brut NV</i>
HOUSE-CURED SCOTTISH SALMON	Crème Fraîche, Chive, French Bread Toast Points <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i>
MESCLUN SALAD	Campari Tomatoes, Aged Reggiano, Wild Spanish Extra Virgin Olive Oil
BABY SPINACH SALAD	Vermont Goat's Cheese, Spiced Pecans, Raspberry Vinaigrette <i>Ventoux Rosé, Domaine Fenouillet (Southern Rhône) 2016</i>
ROASTED RED BEET "TARTARE"	Cornichon, Chives, Orange Suprême, Orange & Passionfruit Reduction <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i>
GRILLED CALAMARI SALAD	Arugula, French Coco Beans, Lime Suprême, Crispy Tomato, Mustard Vinaigrette <i>Tavel, Château Triquevedel (Southern Rhône) 2016</i>
PRIME BEEF STEAK TARTARE	Chive, Lime, Jalapeño Oil, Olive Bread Toast <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
CHANTERELLE MUSHROOM SABLÉ TART	Aged Reggiano, Frisée & Escarole Salad <i>Mercurey, Louis Latour (Burgundy) 2015</i>
PAN-ROASTED SEA SCALLOP	Local Cauliflower, Saffron & White Wine Cream <i>Châteauneuf-du-Pape Blanc, Mas de Boislauzon (Southern Rhône) 2015</i>
WILD BURGUNDY SNAILS	Button Mushrooms, Garlic & Red Wine Pan Sauce, Snail Butter, Puff Pastry Vol-au-Vent <i>Mercurey, Louis Latour (Burgundy) 2015</i>
FRESH ARTICHOKE RISOTTO	Saffron, Fresh Lemon & Rosemary, Aged Reggiano <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
RICHFIELD FARM EGGPLANT "CAVIAR"	Fresh Artichoke, Carrot Purée, Roasted Red Beets <i>Rioja Blanco, Muga (Spain) 2016</i>
PAN-ROASTED NOVA SCOTIA HALIBUT	Maitake, Oyster & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Beaune Blanc, Louis Latour (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>
SWEETBREADS EN COCOTTE (\$25 Supplement)	Seared Foie Gras, Maitake Mushrooms, Macaroni, Cognac Cream <i>L'Aura de Cambon (Margaux) 2009</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Brioche Toast, Quail's Egg <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
GRILLED VEAL TENDERLOIN	Crispy Grit Cake, Fresh Local Black Bean Sauce <i>Collines Rhodaniennes Syrah, David Reynaud "Les Monestiers" (Northern Rhône) 2016</i>
PAN-ROASTED MAGRET OF DUCK	Potato Gratin, Picholine Olives, Roasted Shallots, Red Wine Reduction <i>Priorat, Lo Tros (Spain) 2014</i>
GRILLED FRENCH QUAIL	Creamy Polenta, Chanterelle Mushrooms, Crispy Shallots, Burgundy Reduction <i>Barbaresco, Produttori del Barbaresco (Italy) 2013</i>
BERKSHIRE PORK CONFIT	Porcini Mushroom Risotto, Colombian Aji <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Low Country Hoppin' John, Local Fried Green Tomato, Whiskey Sauce <i>Malbec, Mariflor (Mendoza) 2013</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.