

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

SATURDAY, DECEMBER 2, 2017

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>
MUSHROOM BISQUE	Finished with Bual Madeira & Fresh Black Winter Truffle Oil <i>Monthélie Ier Cru "Les Duresses" Domaine Bouchard (Burgundy) 2009</i>
LOCAL BUTTERNUT SQUASH SOUP	Coco Beans, Andouille Sausage, Pepita Seeds <i>Gewürztraminer, Sipp Mack "Vieilles Vignes" (Alsace) 2014</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Champagne, Veuve Fourny & Fils Ier Cru "Vertus – Blanc de Blancs" Brut NV</i>
MESCLUN & ARUGULA SALAD	Bartlett Pears, Colston Bassett Stilton, Wild Spanish Extra Virgin Olive Oil <i>Beaujolais Primeur, Pierre-Marie Chermette "Cuvée Vieilles Vignes - Origine" 2017</i>
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>
PRIME BEEF STEAK TARTARE	Chives, Lime, Jalapeño Oil, Brioche Toast <i>Collines Rhodaniennes Syrah, David Reynaud "Les Monestiers" (Northern Rhône) 2016</i>
CHANTERELLE MUSHROOM SABLÉ TART	Aged Reggiano, Snail Butter, Frisée <i>Mercurey, Louis Latour (Burgundy) 2015</i>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
PAN-ROASTED SEA SCALLOP	Cauliflower, Saffron & White Wine Cream <i>Châteauneuf-du-Pape Blanc, Mas de Boislauzon (Southern Rhône) 2016</i>
WILD BURGUNDY SNAILS	Button Mushrooms, Garlic & Red Wine Pan Sauce, Puff Pastry Vol-au-Vent <i>Mercurey, Louis Latour (Burgundy) 2015</i>
FRESH ARTICHOKE	Roasted Cippolini Onions & Red Beets, Carrot Purée, Arugula Oil <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
GRILLED SCOTTISH SALMON	Tabasco-Scented Rice, Richfield Farm Black Beans, Local Collards in Smoked Ham Hock Broth <i>Bierzo, Raul Perez "Ultria – St. Jacques" (Spain) 2015</i>
PAN-ROASTED WILD ROCKFISH	Maitake, Oyster & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Beaune Blanc, Louis Latour (Burgundy) 2015</i>
PORCINI MUSHROOM RISOTTO	Duck Leg Confit, Wilted Baby Spinach <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
SWEETBREADS EN COCOTTE (\$25 Supplement)	Seared Foie Gras, Maitake Mushrooms, Macaroni, Cognac Cream <i>Domaine De L'A (Côtes de Castillon) 2008</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Fresh Pomegranate Seeds, Star Anise & Port Wine Spiced Fresh Cranberries, Pain d'Épices <i>Pinot Noir, Caraccioli Cellars (Santa Lucia Highlands) 2013</i>
PAN-ROASTED MAGRET OF DUCK	Pommes Frites, Niçoise Olive Relish, Roasted Shallot & Red Wine Reduction <i>Priorat, Lo Tros (Spain) 2014</i>
GRILLED FRENCH QUAIL	Creamy Polenta, Foie Gras, French Green Lentils from Puy <i>Collines Rhodaniennes Syrah, David Reynaud "Les Monestiers" (Northern Rhône) 2016</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Low Country Hoppin' John, Fried Green Tomato, Whiskey Sauce <i>Malbec, Mariflor (Mendoza) 2013</i>
GRILLED COLORADO LAMB RACK CHOP	Saffron Basmati Rice, Grilled Zucchini, Cucumber Yogurt <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (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