

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, JANUARY 6, 2018

BLUEPOINT OYSTERS ON THE HALF SHELL	<b>Fresh Lemon, Sauce Mignonette</b> <i>Rías Baixas, Pazo Señorans (Spain) 2016</i>
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>
MUSHROOM BISQUE	<b>Finished with Bual Madeira &amp; Fresh Black Winter Truffle Oil</b> <i>Mercurey, Louis Latour (Burgundy) 2015</i>
GRILLED CALAMARI SALAD	<b>Arugula, French Coco Beans, Lime Suprême, Crispy Tomato, Mustard Vinaigrette</b> <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i>
CORNMEAL-FRIED OYSTERS	<b>Lemon-Cayenne Mayonnaise, Upland Cress</b> <i>Champagne, Veuve Fourny &amp; Fils 1er Cru "Vertus - Blanc de Blancs" Brut NV</i>
WILD ROCKFISH CEVICHE	<b>Jalapeño, Cilantro, Lime, Extra Virgin Olive Oil</b> <i>Melon de Bourgogne, De Ponte (Dundee Hills) 2014</i>
STEAK TARTARE	<b>Chives, Lime, Jalapeño Oil, Toast Points</b> <i>Collines Rhodaniennes Syrah, David Reynaud "Les Monestiers" (Northern Rhône) 2016</i>
MESCLUN & ARUGULA SALAD	<b>Bartlett Pears, Colston Bassett Stilton, Wild Spanish Extra Virgin Olive Oil</b> <i>Riesling, Schloss Saarstein (Mosel) 2015</i>
BABY SPINACH SALAD	<b>Vermont Goat's Cheese, Spiced Pecans, Aged Sherry Vinaigrette</b> <i>Tavel, Domaine Pélaquié (Southern Rhône) 2016</i>
ROASTED RED BEET "TARTARE"	<b>Cornichon, Chives, Orange Suprême, Orange &amp; Passionfruit Reduction</b> <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i>
POTATO-ENCRUSTED TURBOT	<b>Button Mushrooms, Arugula, Lemon Beurre Blanc</b> <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 2015</i>
SHRIMP & GRITS	<b>Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits</b> <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
PAN-ROASTED SEA SCALLOP	<b>Cauliflower, Saffron &amp; White Wine Cream</b> <i>Châteauneuf-du-Pape Blanc, Mas de Boislauzon (Southern Rhône) 2016</i>
GRILLED SCOTTISH SALMON	<b>Braised Fennel, Roasted Red Beets, Tarragon &amp; Champagne Beurre Blanc</b> <i>Rioja Blanco, Muga (Spain) 2016</i>
PAN-ROASTED WILD ROCKFISH	<b>Oyster &amp; Button Mushroom Fricassée, Lemon Beurre Blanc</b> <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
GRILLED VEAL SWEETBREAD	<b>Yukon Gold Potato Purée, Parma Ham, Brown Butter</b> <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
MACARONI & CHEESE	<b>Keen's Cheddar from Moorhayes Farm in Somerset, UK</b> <i>Beaune Blanc, Louis Latour (Burgundy) 2015</i>
FRESH ARTICHOKE RISOTTO	<b>Lemon, Rosemary, Aged Reggiano</b> <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
SWEETBREAD EN COCOTTE (\$25 Supplement)	<b>Seared Foie Gras, Oyster Mushrooms, Macaroni, Cognac Cream</b> <i>Domaine De L'A (Côtes de Castillon) 2008</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	<b>Port &amp; Spice-Roasted Pears, Date Marmalade, Vanilla Bean Brioche Toast</b> <i>Banyuls, Vial-Magnères "Tradition" NV</i>
PAN-ROASTED MAGRET OF DUCK	<b>Barolo Risotto, Wilted Baby Spinach, Red Wine Reduction</b> <i>Colline Novaresi, Antichi Vigneti di Cantalupo "Abate di Cluny" (Piedmont) 2009</i>
GRILLED FRENCH QUAIL	<b>Pecan Stuffing, Vidalia Onion Beignets, Banyuls Reduction</b> <i>Priorat, Lo Tros (Spain) 2014</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	<b>Beef Empanada, Argentine Chimichurri, Vidalia Onion Marmalade</b> <i>Malbec, Mariflor (Mendoza) 2013</i>
GRILLED COLORADO LAMB RACK CHOP	<b>Carrot Purée, Grilled Zucchini, Lamb Reduction</b> <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

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