

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, FEBRUARY 10, 2018

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>
CHEF PAUL BOCUSE'S TRUFFLE SOUP (\$25 Supplement)	Foie Gras, Mirepoix, Chicken Stock, Puff Pastry Dome <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2012</i>
WHISKEY, FOIE GRAS & POTATO SOUP	Fresh Black Winter Truffle Oil <i>Malmsey, Blandy's Ten Year (Madeira)</i>
BUTTON MUSHROOM BISQUE	Finished with Bual Madeira <i>Mercurey, Louis Latour (Burgundy) 2015</i>
WILD ROCKFISH CEVICHE	Jalapeño, Cilantro, Lime, Extra Virgin Olive Oil <i>Melon de Bourgogne, De Ponte (Dundee Hills) 2014</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Rías Baixas, Pazo Señorans (Spain) 2016</i>
SHRIMP ON FIRE	Shrimp Flambéed with Goslings Rum, Finished with Shallots, Chives & Brown Butter <i>Val do Bibei, Laura Lorenzo "Gavela de Vila" (Spain) 2014</i>
ROASTED RED BEET "TARTARE"	Cornichon, Chives, Blood Orange Reduction <i>Grüner Veltliner, Soellner "Toni" (Wagram) 2015</i>
BABY SPINACH SALAD	Bartlett Pears, Colston Bassett Stilton, Spiced Pecans, Aged Sherry Vinaigrette <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i>
STEAK TARTARE	Hand-Chopped Prime Beef Tenderloin, Jalapeño Oil, Chives, Fresh Lime <i>Collines Rhodaniennes Syrah, David Reynaud "Les Monestiers" (Northern Rhône) 2016</i>
PAN-ROASTED NANTUCKET BAY SCALLOP	Yukon Gold Potato Puree, Saffron & White Wine Cream, Crispy Leeks <i>Châteauneuf-du-Pape Blanc, Mas de Boislauzon (Southern Rhône) 2016</i>
RABBIT LEG CONFIT	Fresh Artichoke Risotto, Lemon, Rosemary, Aged Reggiano <i>Rioja Blanco, Muga (Spain) 2016</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Bual Madeira-Poached Apples, Crushed Fire-Roasted Marcona Almonds <i>Château Doisy-Védrières (Sauternes) 2013</i>
GRILLED MAGRET OF DUCK	French Green Lentils, Frisée, Fried Green Tomato, Goslings Rum Reduction <i>Shiraz, Torbreck "Woodcutter's" (Barossa) 2015</i>
GRILLED FRENCH QUAIL	Petite Rouge Peas Slow-Cooked with Smoked Pork, Saffron Basmati Rice <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
SWEETBREAD VOL-AU-VENT	Seared Foie Gras, Maitake Mushrooms, Cognac Cream <i>Cabernet Franc, Andrew Will (Columbia Valley) 2015</i>
CHEF'S FAVORITE CRISPY TURBOT	Zucchini Beignets, Classic Tartar Sauce <i>Champagne, Lanson "Black Label" Brut NV NV</i>
PAN-ROASTED WILD ROCKFISH	Oyster & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Beaune Blanc, Louis Latour (Burgundy) 2015</i>
PAN-ROASTED WILD HALIBUT	Butter-Poached Fennel, Pink Grapefruit, Blood Orange Suprêmes <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Yukon Gold Potato Gratin, Niçoise Olive & Tiny Caper Relish, Barolo Reduction <i>Priorat, Lo Tros (Spain) 2014</i>
GRILLED ELK TENDERLOIN	Oyster Mushrooms, Cippolini Onions, Rosemary, Brioche Croutons <i>Colline Novaresi, Antichi Vigneti di Cantalupo "Abate di Cluny" (Piedmont) 2009</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