

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

MONDAY, FEBRUARY 13, 2017

RICH LOBSTER SOUP WITH CURRY	<b>Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil</b> <i>Amontillado Muy Viejo, Byass "Del Duque" 30 Year</i>
FRENCH GREEN LENTIL & TASSO HAM SOUP	<b>Everardo's Lime &amp; Jalapeño Crema</b> <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
WILD ROCKFISH CEVICHE	<b>Fresh Lime, Cilantro, Shallots, Jalapeño, Sportoletti</b> <i>Conca del Riu Anoia Brut, Raventós i Blanc "L'Hereu Reserva" (Spain) 2014</i>
CORNMEAL-FRIED OYSTERS	<b>Lemon-Cayenne Mayonnaise, Upland Cress</b> <i>Champagne, Veuve Fourny &amp; Fils 1er Cru "Blanc de Blancs" Brut NV</i>
FRIED GREEN TOMATOES	<b>Colombian Aji: Cilantro, Jalapeño, Lime &amp; Green Onions</b> <i>Roederer Estate Brut Rosé (Anderson Valley) NV</i>
PRIME BEEF STEAK TARTARE	<b>Capers, Shallots, Tabasco, Chives, Olive Bread Toast</b> <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
ARUGULA & FRISÉE SALAD	<b>Aged Reggiano, Fresh Lemon, Sportoletti</b>
RED BEET "TARTARE"	<b>Cornichon, Chives, Blood Orange Suprême, Blood Orange Reduction</b> <i>Grüner Veltliner Smaragd, Tegernseerhof "Loibenberg" (Wachau) 2015</i>
SHRIMP & GRITS	<b>Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits</b> <i>Chardonnay, Ramey (Russian River Valley) 2013</i>
FRESH BLACK WINTER TRUFFLE RISOTTO (\$50 Supplement)	<b>Made with La Bomba Rice, Lemon, Aged Reggiano</b> <i>Château Joanin Bécot (Côtes de Castillon) 2008</i>
FRESH ARTICHOKE	<b>Roasted Red Beets &amp; Cipollini Onions, Carrot Purée, Arugula Oil</b> <i>Soave Classico, Gini "La Frosca" (Veneto) 2013</i>
SAFFRON & LEMON RISOTTO	<b>Rosemary-Marinated Grilled Shrimp</b> <i>Terre Siciliane Bianco, Occhipinti "SP68" (Italy) 2015</i>
MACARONI & CHEESE	<b>Keen's Cheddar from Moorhayes Farm in Somerset, UK</b> <i>Chardonnay, Ramey (Russian River Valley) 2013</i>
PAN-ROASTED SEA SCALLOP	<b>Cauliflower Purée, Tiny Capers, Rosemary-Scented Lemon Brown Butter</b> <i>Semillon, Mendel (Mendoza) 2015</i>
PAN-ROASTED WILD ROCKFISH	<b>Beech &amp; Oyster Mushroom Fricassée, Lemon Beurre Blanc</b> <i>Chardonnay, Ramey (Russian River Valley) 2013</i>
PAN-ROASTED TURBOT	<b>Yukon Gold Potato Purée, Chervil, Fresh Black Truffle Oil</b> <i>Montagny 1er Cru, J.M. Boillot (Burgundy) 2014</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	<b>Blackberry, Clementine Orange &amp; Port Wine Compote, Pain d'Épices</b> <i>Banyuls, Vial-Magnères "Tradition" NV</i>
GRILLED VEAL SWEETBREAD	<b>Creamy Polenta, Grilled Royal Trumpet Mushrooms, Barolo Reduction</b> <i>Rioja Reserva, Marques de Riscal (Spain) 2009</i>
GRILLED FRENCH QUAIL	<b>Custard Royale, Braised Carrots, Sautéed Leeks, Shallots &amp; Garlic</b> <i>Pinot Noir, Paul Hobbs "Crossbarn" (Sonoma Coast) 2013</i>
GRILLED MAGRET OF DUCK	<b>Spicy Lentil Cream, Crispy Polenta, Crispy Leeks</b> <i>Priorat, Lo Tros (Spain) 2013</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	<b>Pommes Anna, Crispy Wood-Smoked Bacon, Knob Creek Bourbon Sauce</b> <i>Malbec, Mariflor (Mendoza) 2012</i>
GRILLED COLORADO LAMB RACK CHOP	<b>Pommes Frites, Madras Curry Mayonnaise, Lamb Reduction</b> <i>Châteauneuf-du-Pape, Combe Latour (Southern Rhône) 2013</i>

## FROM THE CELLAR

There are times that I love to pair individual wines with individual dishes and there are other times when I would like to see what the full evolution of a bottle is like with time and air and a waltz through varied courses. Listed below are a few wines that would hold my attention with our menu at this moment in the season. – Tony Foreman

For Champagne – the 2002's on the list, lush and finely detailed, are ready to drink now!

The Grüner Veltliner from Franz Hirtzberger in Wachau are stunning examples that pair beautifully with raw seafood as well as crispy oysters.

We purchased a limited number of 2007 reds from Burgundy and I am very happy with how the wines are showing.

The 2009 vintage wines from Bordeaux that we offer are fantastic to drink as young wines; offering ripe fruit and vibrant personalities right away.