

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

MONDAY, MARCH 12, 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>
WHISKEY, FOIE GRAS & POTATO SOUP	Brioche Croutons <i>Malmsey, Blandy's Ten Year (Madeira)</i>
PORCINI MUSHROOM SOUP	Fresh Black Winter Truffle Oil <i>Mercurey, Louis Latour (Burgundy) 2015</i>
HOUSE-CURED SCOTTISH SALMON	Crispy Potato Cake, Chive Crème Fraîche <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i>
WILD ROCKFISH CEVICHE	Jalapeño, Cilantro, Lime, Extra Virgin Olive Oil <i>Grüner Veltliner, Soellner "Toni" (Wagram) 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>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Champagne, Lanson "Black Label" Brut NV</i>
RUM SHRIMP	Shrimp Flambéed with Goslings Rum, Finished with Shallots, Chives & Brown Butter <i>Val do Bibei, Laura Lorenzo "Gavela de Vila" (Spain) 2014</i>
PAN-ROASTED SEA SCALLOP	Wilted Baby Spinach, Crispy Bacon, Reggiano Cream <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 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>
CHEF'S FAVORITE CRISPY TURBOT	Zucchini Beignets, Classic Tartar Sauce <i>Champagne, Lanson "Black Label" Brut NV</i>
TRUFFLE RISOTTO (\$50 Supplement)	Made with Spanish "La Bomba" Rice, Fresh Black Winter Truffles from Perigord <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2012</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Date & Blood Orange Marmalade, Bual Madeira Pan Sauce <i>Banyuls, Vial-Magnères "Tradition" NV</i>
GRILLED SCOTTISH SALMON	Fresh Artichoke, Roasted Red Beets, Roasted Cippollini Onions, Carrot Puree <i>Beaune Blanc, Louis Latour (Burgundy) 2015</i>
ARTICHOKE RISOTTO	Lemon, Rosemary, Aged Reggiano <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
PAN-ROASTED MAGRET OF DUCK	French Green Lentils, Frisée, Fried Green Tomato, Goslings Rum Reduction <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
GRILLED FRENCH QUAIL	Creamy Polenta, Oyster Mushrooms, Vidalia Onion Beignets, Whiskey Sauce <i>Malbec, Mariflor (Mendoza) 2013</i>
SWEETBREAD VOL-AU-VENT	Seared Foie Gras, Maitake Mushrooms, Cognac Cream <i>Château Lilian Ladouys (St. Estèphe) 2009</i>
GRILLED BRONZINO	Castelvetrano Olive & Celery Relish, Saffron & Olive Oil Crushed Potatoes <i>Rioja Blanco, Muga (Spain) 2016</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 COLORADO LAMB RACK CHOP	Celeriac Purée, Roasted Carrots, Red Onion Beignets, Lamb Reduction <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