

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, MARCH 20, 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>
CAULIFLOWER, POTATO & LEEK SOUP	<b>Ibérico Chorizo</b> <i>Val do Bibei, Laura Lorenzo "Gavela de Vila" (Spain) 2014</i>
WILD ROCKFISH CEVICHE	<b>Fresh Lime, Cilantro, Shallots, Jalapeño, Sportoletti</b> <i>Riesling, Schloss Saarstein (Mosel) 2014</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>
CORNMEAL-FRIED OYSTERS	<b>Lemon-Cayenne Mayonnaise, Upland Cress</b> <i>Champagne, Veuve Fourny &amp; Fils 1er Cru "Blanc de Blancs" Brut NV</i>
ARUGULA & STILTON SALAD	<b>Frisée, Toasted Pinenuts, Local Cider Vinaigrette</b> <i>Gewürztraminer, Analemma "Oak Ridge" (Columbia Gorge) 2013</i>
FRIED GREEN TOMATOES	<b>Jamón Ibérico, Arugula, Grilled Tomato Vinaigrette</b> <i>Val do Bibei, Laura Lorenzo "Gavela de Vila" (Spain) 2014</i>
RED BEET "TARTARE"	<b>Cornichon, Chives, Blood Orange Suprême, Blood Orange Reduction</b> <i>Grüner Veltliner Smaragd, Tegernseerhof "Loibenberg" (Wachau) 2015</i>
GRILLED CALAMARI SALAD	<b>Arugula, French Coco Beans, Lime Suprême, Crispy Tomato, Mustard Vinaigrette</b> <i>Sancerre, Jean-Max Roger "Cuvée C.M." (Loire Valley) 2014</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 ARTICHOKE	<b>Roasted Red Beets &amp; Cipollini Onions, Carrot Purée, Arugula Oil</b> <i>Soave Classico, Gini "La Frosca" (Veneto) 2013</i>
PAN-ROASTED SEA SCALLOP	<b>Cauliflower Purée, Tiny Capers, Rosemary-Scented Lemon Brown Butter</b> <i>Châteauneuf-du-Pape Blanc, Usseglio (Southern Rhône Valley) 2013</i>
MACARONI & CHEESE	<b>Keen's Cheddar from Moorhayes Farm in Somerset, UK</b> <i>Chardonnay, Ramey (Russian River Valley) 2013</i>
SAFFRON & LEMON RISOTTO	<b>Rosemary-Marinated Grilled Shrimp</b> <i>Terre Siciliane Bianco, Occhipinti "SP68" (Italy) 2015</i>
PAN-ROASTED SCOTTISH SALMON	<b>Yukon Gold Potato Purée, Lump Crab &amp; Lobster Cream</b> <i>Châteauneuf-du-Pape Blanc, Usseglio (Southern Rhône Valley) 2013</i>
PAN-ROASTED RED SNAPPER	<b>Lobster &amp; Saffron Risotto, Colombian Aji</b> <i>Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon (Burgundy) 2014</i>
GRILLED WILD ROCKFISH	<b>Beech, Oyster &amp; Button Mushroom Fricassée, Lemon Beurre Blanc</b> <i>Montagny 1er Cru, J.M. Boillot (Burgundy) 2014</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	<b>Spiced Red Bartlett Pear &amp; Port Wine Compote, Vanilla Bean Brioche Toast</b> <i>Banyuls, Vial-Magnères "Tradition" NV</i>
PAN-ROASTED VEAL TENDERLOIN	<b>Yukon Gold Potato "Risotto", Lobster Medallion, Vermouth Reduction</b> <i>Rioja Reserva, Marques de Riscal (Spain) 2009</i>
PAN-ROASTED MAGRET OF DUCK	<b>Spicy Lentil Cream, Pan-Seared Foie Gras, Crispy Potato</b> <i>Priorat, Lo Tros (Spain) 2013</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	<b>Wilted Baby Spinach, Crispy Polenta, Argentine Chimichurri</b> <i>Malbec, Mariflor (Mendoza) 2013</i>
POMEGRANATE-MARINATED GRILLED LAMB RACK CHOP	<b>Saffron Basmati Rice, Barberries, Sauce Fesanjan</b> <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône Valley) 2010</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.