

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, APRIL 14, 2018

SCOTTISH SALMON TARTARE	<b>Cucumber, Chive, Toasted Benne Seeds, Wild Spanish Extra Virgin Olive Oil</b> <i>Sylvaner, Sipp Mack "Vieilles Vignes" (Alsace) 2015</i>
CALAMARI BEIGNETS	<b>Basil Mayonnaise</b> <i>Crémant d'Alsace, Sipp Mack Brut NV</i>
HOUSE-CURED SCOTTISH SALMON	<b>Roasted Red Beets, Crème Fraîche, Pink Grapefruit</b> <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</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>
FRESH ENGLISH PEA SOUP	<b>Mint Oil</b> <i>Sylvaner, Sipp Mack "Vieilles Vignes" (Alsace) 2015</i>
FRENCH GREEN LENTIL SOUP	<b>Andouille Sausage, Tasso Ham, Jalapeño, Cilantro</b> <i>Brouilly, Martray "Combiaty - Vieilles Vignes" 2015</i>
CORNMEAL-FRIED OYSTERS	<b>Lemon-Cayenne Mayonnaise, Upland Cress</b> <i>Champagne, Legras &amp; Haas Grand Cru "Blanc de Blancs" Brut NV</i>
RUM SHRIMP	<b>Shrimp Flambéed with Goslings Rum, Finished with Shallots, Chives &amp; Brown Butter</b> <i>Rioja Blanco, Muga (Spain) 2016</i>
STEAK TARTARE	<b>Hand-Chopped Prime Beef Tenderloin, Jalapeño Oil, Chives, Fresh Lime</b> <i>Collines Rhodaniennes Syrah, David Reynaud "Les Monestiers" (Northern Rhône) 2016</i>
MÂCHE & FRISÉE SALAD	<b>Stilton, Pomegranate, Aged Sherry Vinaigrette</b> <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 2015</i>
WILD BURGUNDY SNAILS	<b>Spaghetti alla Chitarra, Local Cranberry Beans, Spinach &amp; Cilantro Sauce, Olive Oil Powder</b> <i>Terrasses du Larzac, Domaine Clos du Serres "Les Maros" 2012</i>
MAITAKE & OYSTER MUSHROOMS	<b>Crispy Grit Cake, Vermont Goat Cheese Cream, Red Wine Reduction</b> <i>Mercury, Louis Latour (Burgundy) 2015</i>
FOIE GRAS # 1	<b>"BLT," Roasted Roma Tomato, Mâche, Duck Leg Confit, Brioche Toast</b> <i>Brouilly, Martray "Combiaty - Vieilles Vignes" 2015</i>
FOIE GRAS # 2	<b>20 Year Old Tawny Port Aspic, Ruby Port Sorbet, Fresh Raspberry Sauce</b> <i>Collines Rhodaniennes Syrah, David Reynaud "Les Monestiers" (Northern Rhône) 2016</i>
GRILLED WILD ROCKFISH	<b>Wood-Grill Smoked Hedgehog Mushrooms, Porcini Mushroom Risotto</b> <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
PAN-ROASTED MAGRET OF DUCK	<b>Pan-Seared Foie Gras, French Green Lentils, Frisée, Red Wine Reduction</b> <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2012</i>
GRILLED FRENCH QUAIL	<b>Red Wine &amp; Cinnamon-Poached Bartlett Pears &amp; Gala Apples, Vidalia Onion Marmalade</b> <i>Malbec, Mariflor (Mendoza) 2013</i>
PAN-ROASTED NOVA SCOTIA HALIBUT	<b>Lobster Ravioli, Fresh Fava Beans, Sauce Américaine</b> <i>Châteauneuf-du-Pape Blanc, Berthet-Rayne (Southern Rhône) 2016</i>
GRILLED VEAL SWEETBREAD	<b>Sweetbread Empanada, Oregon Morels, Roasted Poblano Cream</b> <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	<b>White Asparagus, Oyster Mushrooms, Barolo Reduction</b> <i>Colline Novaresi, Antichi Vigneti di Cantalupo "Abate di Cluny" (Piedmont) 2009</i>
HERB & SALT ENCRUSTED COLORADO LAMB RACK CHOP	<b>Carrot Purée, Fresh Artichoke, Roasted Cippolini Onions, Lamb Reduction</b> <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2012</i>
PENNSYLVANIA CHICKEN BREAST BOCUSE	<b>Oregon Morels, Fresh Fava Beans, Button Mushroom &amp; Bual Madeira Cream</b> <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</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