

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

WEDNESDAY, APRIL 19, 2017

RICH LOBSTER SOUP WITH CURRY	Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil <i>Amontillado Muy Viejo, Byass "Del Duque" 30 Year</i>
JONAH CRAB BISQUE	Fresh Chive, Stone Crab Claw Meat <i>Vermentino di Sardegna, Pala "I Fiori" (Italy) 2015</i>
BUTTON MUSHROOM BISQUE	Finished with Amontillado Sherry & Fresh Black Truffle Oil <i>Pinot Blanc/Auxerrois, Henri Fuchs (Alsace) 2015</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Champagne, Veuve Fourny & Fils 1er Cru "Vertus – Blanc de Blancs" Brut NV</i>
FRESH ITALIAN BUFFALO MILK MOZZARELLA SALAD	Fried Green Tomato, Chopped Arugula, Saffron & Lime Vinaigrette <i>Terre Siciliane Bianco, Occhipinti "SP68" (Italy) 2015</i>
PRIME BEEF STEAK TARTARE	Capers, Shallots, Tabasco, Chives, Olive Bread Toast <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
ARUGULA SALAD	Frisée, Aged Reggiano, Fresh Lemon, Extra Virgin Olive Oil
LAMB LOIN CARPACCIO	Shaved Reggiano, Julienned Treviso, Aged Balsamico, Italian Extra Virgin Olive Oil <i>Côtes du Rhône Syrah, Domaine Les Aphillanthes "Le Cros" (Southern Rhône Valley) 2012</i>
RED BEET "TARTARE"	Cornichon, Chives, Blood Orange Suprême, Blood Orange Reduction <i>Grüner Veltliner Smaragd, Tegernseerhof "Loibenberg" (Wachau) 2015</i>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Ramey (Russian River Valley) 2013</i>
FRESH ARTICHOKE	Roasted Red Beets & Cipollini Onions, Carrot Purée, Arugula Oil <i>Soave Classico, Gini "La Frosca" (Veneto) 2013</i>
MOREL & OYSTER MUSHROOM PUFF PASTRY TART	Caramelized Onion, Shallots, Frisée & Aged Sherry Vinaigrette <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Creamy Polenta, Sauce Fonduta, Grilled Trumpet Mushrooms <i>Château Joanin Bécot (Côtes de Castillon) 2008</i>
SAFFRON & LEMON RISOTTO	Rosemary-Marinated Grilled Shrimp <i>Terre Siciliane Bianco, Occhipinti "SP68" (Italy) 2015</i>
PAN-ROASTED SEA SCALLOP	Cauliflower Purée, Tiny Capers, Rosemary-Scented Lemon Brown Butter <i>Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon (Burgundy) 2014</i>
GRILLED SCOTTISH SALMON	Lobster & Saffron Risotto, Colombian Aji, Crispy Leeks <i>Châteauneuf-du-Pape Blanc, Usseglio (Southern Rhône Valley) 2013</i>
BLACK BENNE SEED ENCRUSTED PAN-ROASTED TURBOT	Zucchini Beignets, Onion Beignets, Fresh Basil Mayonnaise <i>Saint-Joseph Blanc, Pierre Gaillard (Northern Rhône Valley) 2014</i>
PAN-ROASTED WILD VIRGINIA SEA BASS	Petite Rouge Peas & Jefferson Red Rice, Benne Seed Oil <i>Châteauneuf-du-Pape Blanc, Usseglio (Southern Rhône Valley) 2013</i>
GRILLED VEAL SWEETBREADS	Maitake Mushrooms, Macaroni, Seared Foie Gras, Cognac Cream <i>Château Joanin Bécot (Côtes de Castillon) 2008</i>
GRILLED FRENCH QUAIL	Mango, Jalapeño & Pickled Green Tomato, Gosling's Rum Reduction <i>Côtes du Rhône Syrah, Domaine Les Aphillanthes "Le Cros" (Southern Rhône Valley) 2012</i>
PAN-ROASTED MAGRET OF DUCK	Yukon Gold Potato Pommes Frites, Picholine Olive Relish, Barolo Reduction <i>Priorat, Lo Tros (Spain) 2013</i>
CHICKEN LEG CONFIT	Andouille Sausage, Risotto made with Spanish "La Bomba" Rice <i>Chardonnay, Ramey (Russian River Valley) 2013</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Wilted Baby Spinach, Crispy Polenta, Argentine Chimichurri <i>Malbec, Mariflor (Mendoza) 2013</i>
POMEGRANATE-MARINATED GRILLED LAMB RACK CHOP	Saffron Basmati Rice, Sauce Fesanjan <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.

A Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.