

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, MAY 12, 2018

<b>RICH LOBSTER SOUP WITH CURRY</b>	<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>
<b>EASTERN SHORE GODFREY'S FARM ASPARAGUS SOUP</b>	<b>Chive Crème Fraîche</b> <i>Light Fino, Lustau "Jarana"</i>
<b>BIGEYE TUNA TARTARE</b>	<b>Avocado, Red Onion, Lime, Cucumber, Benne Seed Oil</b> <i>Valdeorras, A Coroa "200 Cestos" (Spain) 2016</i>
<b>HOUSE -CURED SCOTTISH SALMON</b>	<b>Roasted Red Beets, Pink Grapefruit, Mâche, Blood Orange Reduction</b> <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i>
<b>CORNMEAL-FRIED OYSTERS</b>	<b>Lemon-Cayenne Mayonnaise, Upland Cress</b> <i>Champagne, Lanson "Black Label" Brut NV</i>
<b>EASTERN SHORE ASPARAGUS</b>	<b>Crumbled Goat's Cheese, Whole Grain Mustard Beurre Blanc</b> <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
<b>SHRIMP &amp; GRITS</b>	<b>Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits</b> <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
<b>CHILLED CUCUMBER SALAD</b>	<b>Chives, Chervil, Crème Fraîche, Mâche</b> <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i>
<b>STEAK TARTARE</b>	<b>Hand-Chopped Prime Beef Tenderloin, Jalapeño Oil, Chives, Fresh Lime</b> <i>Collines Rhodaniennes Syrah, David Reynaud "Les Monestiers" (Northern Rhône) 2016</i>
<b>MÂCHE &amp; FRISÉE SALAD</b>	<b>Aged Reggiano, Pomegranate, Aged Sherry Vinaigrette</b> <i>Crémant d'Alsace, Sipp Mack Brut NV</i>
<b>ASPARAGUS RISOTTO</b>	<b>Saffron, Lemon, Reggiano</b> <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
<b>PAN-ROASTED VIRGINIA WILD BLACK SEA BASS</b>	<b>Niçoise Olive, Tiny Caper &amp; Haricot Verts, Basil, Wild Spanish Extra Virgin Olive Oil</b> <i>Rioja Blanco, Muga (Spain) 2016</i>
<b>OREGON MOREL &amp; HEN-OF-THE-WOODS MUSHROOMS</b>	<b>Crispy Grit Cake, Vermont Goat Cheese Cream, Red Wine Reduction</b> <i>Mercury, Louis Latour (Burgundy) 2015</i>
<b>PAN-SEARED HUDSON VALLEY FOIE GRAS</b>	<b>Lemon Crêpe, Strawberries, Blood Orange Suprêmes, Candied Pistachios</b> <i>Château Guiraud (Sauternes) 2007</i>
<b>GRILLED VEAL SWEETBREAD</b>	<b>Spanish Chorizo, Roasted Cippolini Onions, English Peas &amp; Yukon Gold Potatoes</b> <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
<b>GRILLED FRENCH QUAIL</b>	<b>Rhubarb &amp; Strawberry Compote, Banyuls Reduction</b> <i>Gaglioppo/Cabernet Sauvignon/Merlot, Russo &amp; Longo "Virgani" (Calabria) 2015</i>
<b>PAN-ROASTED HUDSON VALLEY MAGRET OF DUCK</b>	<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>
<b>PAN-ROASTED NOVA SCOTIA HALIBUT</b>	<b>Oregon Morel Mushroom &amp; Fresh Fava Bean Risotto</b> <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
<b>GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN</b>	<b>Oyster Mushrooms, Goat Cheese Flan, Barolo Reduction</b> <i>Colline Novaresi, Antichi Vigneti di Cantalupo "Abate di Cluny" (Piedmont) 2009</i>
<b>GRILLED COLORADO LAMB TENDERLOIN</b>	<b>Carrot Purée, Onion Beignets, Madras Curry Mayonnaise, Lamb Reduction</b> <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</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