

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, MAY 15, 2017

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>
FRESH ASPARAGUS SOUP	Chive Crème Fraîche <i>Soave Classico, Gini "La Frosca" (Veneto) 2013</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>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Champagne, Veuve Fourny & Fils Ier Cru "Vertus – Blanc de Blancs" Brut NV</i>
GODFREY'S FARM ASPARAGUS	Crumbled Goats Cheese, Boiled Egg Yolk, Whole Grain Mustard "Vinaigrette" <i>Soave Classico, Gini "La Frosca" (Veneto) 2013</i>
GRILLED CALAMARI SALAD	Arugula, French Coco Beans, Lime Suprême, Crispy Tomato, Mustard Vinaigrette <i>Sancerre, Cedrick Bardin (Loire Valley) 2015</i>
BABY SPINACH & STILTON SALAD	Frisée, Cracked Walnuts, Fennel Bread Croutons, Red Wine Vinaigrette <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2016</i>
RED BEET "TARTARE"	Cornichon, Chives, Blood Orange Suprême, Blood Orange Reduction <i>Grüner Veltliner Smaragd, Tegernseerhof "Loibenberg" (Wachau) 2015</i>
ARUGULA SALAD	Frisée, Aged Reggiano, Fresh Lemon, Extra Virgin Olive Oil
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
CORNMEAL-FRIED SOFTSHELL CRAB	Tiny Capers, Rosemary-Scented Lemon Brown Butter, Upland Cress <i>Champagne, Veuve Fourny & Fils Ier Cru "Vertus – Blanc de Blancs" Brut NV</i>
PAN-ROASTED SEA SCALLOP	Fresh Fava Beans, English Peas, Chives, Lime Beurre Blanc <i>Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon (Burgundy) 2014</i>
MARYLAND LUMP CRABCAKE	Julienned Nappa Cabbage, Whole Grain Mustard Mayonnaise, Arugula Oil <i>Saint-Joseph Blanc, Pierre Gaillard (Northern Rhône Valley) 2014</i>
MACARONI & CHEESE	Made with Keen's Cheddar from Moorhayes Farm in Somerset, UK <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
PAN-ROASTED WILD HALIBUT	Lemon & Saffron Risotto, Columbian Aji, Crispy Leeks <i>Saint-Joseph Blanc, Pierre Gaillard (Northern Rhône Valley) 2014</i>
PAN-ROASTED TURBOT	Royal Trumpet, Oyster, Maitake & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
GRILLED SCOTTISH SALMON	Tabasco-Scented Rice, Andouille Sausage Creole Sauce, Crispy Parsley <i>Pinot Noir, White Rose "Estate" (Willamette Valley) 2014</i>
GRILLED VEAL SWEETBREADS	Maitake Mushrooms, Macaroni, Seared Foie Gras, Cognac Cream <i>Château Joanin Bécot (Côtes de Castillon) 2008</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Strawberry, Raspberry & Rhubarb Compote, Vanilla Bean Brioche Toast <i>Château Doisy-Védrières (Sauternes) 2013</i>
PAN-ROASTED MAGRET OF DUCK	Spicy Lentil Cream, Crispy Yukon Gold Potato, Upland Cress <i>Priorat, Lo Tros (Spain) 2013</i>
GRILLED FRENCH QUAIL	Creamy Polenta, Vidalia Onion Beignets, Knob Creek Bourbon Sauce <i>Rioja Reserva, Marques de Riscal (Spain) 2009</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Wilted Baby Spinach, Argentine Chimichurri, Crispy Yukon Gold Potato <i>Malbec, Mariflor (Mendoza) 2013</i>
POMEGRANATE-MARINATED GRILLED LAMB RACK CHOP	Carrot Purée, Roasted Red Beets, Sauce Fesanjan <i>Châteauneuf-du-Pape, Domaine Pierre Usseglio & Fils (S. Rhône Valley) 2011</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.