

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

MONDAY, JUNE 11, 2018

SHRIMP CEVICHE	Lime, Red Onion, Cilantro, Habanero Pepper, Pink Grapefruit <i>Valdeorras, A Coroa "200 Cestos" (Spain) 2016</i>
FRESH BUFFALO MOZZARELLA	Fried Green Tomato, Arugula Salad, Saffron & Lime Vinaigrette <i>Coteaux d'Aix en Provence, Commanderie de la Bargemone (Southern France) 2017</i>
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>
EASTERN SHORE ASPARAGUS SOUP	Roquefort & Brioche Croutons <i>Light Fino, Lustau "Jarana"</i>
EASTERN SHORE GODFREY'S FARM ASPARAGUS	Crumbled Goat's Cheese, Whole Grain Mustard Beurre Blanc <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
HOUSE-CURED SCOTTISH SALMON	Roasted Red Beets, Pink Grapefruit, Mâche, Orange Reduction <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Champagne, Lanson "Black Label" Brut NV</i>
PAN-ROASTED SEA SCALLOP	Cauliflower Purée, Caper & Chive Butter <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 2015</i>
CRISPY COCONUT SHRIMP	Coconut Milk, Lemongrass, Habanero Pepper <i>Riesling Kabinett, Thanisch "Bernkasteler Badstube" (Mosel) 2013</i>
CHILLED CUCUMBER SALAD	Chives, Chervil, Crème Fraîche, Mâche <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2016</i>
SOUTHERN CHOPPED SALAD	Haricot Verts, Cherry Tomatoes, Arugula, Reggiano, Chive & Raspberry Vinaigrette <i>Coteaux d'Aix en Provence, Commanderie de la Bargemone (Southern France) 2017</i>
FRIED GREEN TOMATO "SANDWICH"	Lobster, Lump Crab & Yukon Gold Potato "Hash," Lemon-Cayenne Mayonnaise <i>Champagne, Alain Vincey Brut Rosé NV</i>
PAN-ROASTED WILD ROCKFISH	Fresh Fava Beans, English Peas, Chervil & Chive Beurre Blanc <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Dried Cherries & Fresh Rhubarb in Port Wine, Vanilla Bean Brioche Toast <i>Château Guiraud (Sauternes) 2009</i>
GRILLED VEAL SWEETBREAD	Jalapeño & Shallot Risotto, Crispy Cilantro <i>Patrimonio, Domaine Giacometti "Cru Des Agriate" (Corsica) 2015</i>
PAN-ROASTED HUDSON VALLEY MAGRET OF DUCK	Pan-Seared Foie Gras, French Green Lentils, Frisée, Red Wine Reduction <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2012</i>
GRILLED BERKSHIRE PORK TENDERLOIN	Charleston Red Rice, Creole Sauce, Local Baby Collards <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Oyster Mushrooms, Goat Cheese Flan, Barolo Reduction <i>Coste delle Sesia Rosso, Proprietà Sperino "Uvaggio" (Piedmont) 2013</i>
GRILLED COLORADO LAMB TENDERLOIN	Carrot Purée, Onion Beignets, Lamb Reduction <i>Priorat, Lo Tros (Spain) 2014</i>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
MARYLAND LUMP CRABCAKE	Roasted Sweet Corn, English Peas, Whole Grain Mustard Cream <i>Rioja Blanco, Muga (Spain) 2016</i>
PAN-ROASTED NORWEGIAN SALMON	Lump Crab "Stuffing," Preserved Lemon Oil <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 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