

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, JULY 9, 2018

VICHYSOISE	Chilled Potato & Leek Soup <i>Sylvaner, Sipp Mack "Vieilles Vignes" 2015</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>
CORN BISQUE	Lump Crab, Mint Oil <i>Vermentino di Sardegna, Pala "I Fiori" (Italy) 2015</i>
CRISPY COCONUT SHRIMP	Coconut Milk, Lemongrass, Habanero Pepper Broth <i>Rüdesheim Riesling Kabinett, Carl Ehrhard "Feinherb" (Rheingau) 2016</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Rias Bixas, Paloma de Plata (Spain) 2016</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 & Basil Vinaigrette <i>Coteaux d'Aix en Provence, Commanderie de la Bargemone (Southern France) 2017</i>
MARYLAND LUMP CRABCAKE	Fresh Fava Beans, Roasted Sweet Corn, Chive Beurre Blanc <i>Vermentino di Sardegna, Pala "I Fiori" (Italy) 2015</i>
PAN-ROASTED SEA SCALLOP	Cauliflower Purée, Caper & Chive Butter <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Fresh Bing Cherries, Local Rhubarb & Strawberries in Port Wine <i>Château Guiraud (Sauternes) 2009</i>
CRISPY SOFTSHELL CRAB	Arugula Salad, Argentine Chimichurri <i>Valdeorras, Valdesil "Sobre Lías" (Spain) 2013</i>
PAN-ROASTED HUDSON VALLEY MAGRET OF DUCK	Pan-Seared Foie Gras, French Green Lentils, Frisée, Red Wine Reduction <i>Priorat, Lo Tros (Spain) 2014</i>
GRILLED VEAL SWEETBREAD	Jalapeño & Shallot Risotto, Colombian Aji <i>Patrimonio, Domaine Giacometti "Cru Des Agriate" (Corsica) 2015</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Oyster, Button & Maitake Mushroom Fricassée, Grilled Zucchini, Roasted Poblano Pepper Cream <i>Malbec, Mariflor (Mendoza) 2013</i>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
PAN-ROASTED SCOTTISH SALMON	Lump Crab "Stuffing," Preserved Lemon Oil <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 2015</i>
GRILLED RED SNAPPER "BLT"	Local Tomatoes, Crispy Bacon, Upland Cress, Local Basil Pesto <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2017</i>
GRILLED COLORADO LAMB TENDERLOIN	"Hoppin' John," Fried Green Tomato, Whiskey Reduction <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