

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

SATURDAY, JULY 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 SUMMER ARTICHOKE SOUP	Arugula Oil <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Champagne, Veuve Fourny & Fils 1er Cru "Vertus – Blanc de Blancs" Brut NV</i>
WILD ROCKFISH CEVICHE	Jalapeño, Shallot, Lemon, Sportoletti <i>Conca del Riu Anoia Brut, Raventós i Blanc "L'Hereu Reserva" (Spain) 2014</i>
LOCAL ZUCCHINI CARPACCIO	Cilantro, Lime, Pecorino, Wild Spanish Extra Virgin Olive Oil <i>Rías Baixas, Pazo Señorans (Spain) 2015</i>
ARUGULA SALAD	Frisée, Stilton, Fresh Lemon Vinaigrette
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>
ROASTED BEET SALAD	Vermont Goat's Cheese, Frisée, Blood Orange & Balsamic Vinaigrette <i>Tavel, Château Triquevedel (Southern Rhône) 2016</i>
FRESH BUFFALO MILK MOZZARELLA SALAD	Fried Green Tomato, Arugula, Local Tiny Tomatoes, Saffron Vinaigrette <i>Terre Siciliane Bianco, Occhipinti "SP68" (Italy) 2015</i>
MAITAKE MUSHROOM SABLÉ TART	Aged Reggiano, Snail Butter, Frisée <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2016</i>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
ENGLISH PEA & BAROLO RISOTTO	Made with Spanish "La Bomba" Rice <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2016</i>
MARYLAND LUMP CRABCAKE	Local Tiny Tomato & Avocado Salad <i>Champagne, Alain Vincey Brut Rosé NV</i>
SAUTÉED LIVE SPOT PRAWNS	Preserved Lemon, Colombian Aji <i>Rías Baixas, Pazo Señorans (Spain) 2015</i>
PAN-ROASTED SEA SCALLOP	Local Cauliflower Purée, Tiny Capers, Rosemary-Scented Lemon Brown Butter <i>Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon (Burgundy) 2014</i>
GRILLED WILD SOCKEYE SALMON	Fresh Artichoke, Curried Carrot Purée, Roasted Cippolini Onions <i>Châteauneuf-du-Pape Blanc, Domaine Berthet-Rayne (Southern Rhône) 2015</i>
PAN-ROASTED NOVA SCOTIA WILD HALIBUT	Maitake, Button & Oyster Mushroom Fricassée, Lemon Beurre Blanc <i>Mâcon-Milly-Lamartine, Les Héritiers du Comte Lafon (Burgundy) 2014</i>
GRILLED WILD ROCKFISH	Wilted Baby Spinach, Niçoise Olive & Basil Relish, Grilled Local Zucchini, Sportoletti <i>Tavel, Château Triquevedel (Southern Rhône) 2016</i>
GRILLED VEAL SWEETBREADS	Maitake Mushrooms, Macaroni, Seared Foie Gras, Cognac Cream <i>Château Joanin Bécot (Côtes de Castillon) 2008</i>
PAN-ROASTED MAGRET OF DUCK	Charleston Heirloom Petite Rouge Peas, Saffron Basmati Rice, Argentine Chimichurri <i>Malbec, Mariflor (Mendoza) 2013</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Local Sweet Cherry & Local Blackberry Compote, Vanilla Bean Brioche Toast <i>Banyuls, Vial-Magnères "Tradition" NV</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Sea Island "White Rice" Peas, Tabasco-Scented Rice, Roasted Poblano Pepper Cream <i>Priorat, Lo Tros (Spain) 2013</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.

The 2009 vintage wines from Bordeaux that we offer are fantastic to drink as young wines; offering ripe fruit and vibrant personalities right away.