

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, AUGUST 5, 2017

LOCAL HEIRLOOM TOMATO GAZPACHO	Medallion of Lobster, Curried Crème Fraîche <i>Tavel, Château Triquevedel (Southern Rhône) 2016</i>
LOCAL SWEET CORN & CRAB SOUP	Freshly Snipped Chives <i>Rioja Blanco, Muga (Spain) 2016</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>
LOCAL HEIRLOOM TOMATO SALAD	Local Basil, Saffron Vinaigrette <i>Tavel, Château Triquevedel (Southern Rhône) 2016</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>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
FRESH CHANTERELLE & MOREL MUSHROOM SABLÉ TART	Aged Reggiano, Snail Butter, Frisée <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
LOCAL ZUCCHINI CARPACCIO	Cilantro, Lime, Comté, Wild Spanish Extra Virgin Olive Oil <i>Rías Baixas, Pazo Señorans (Spain) 2015</i>
ARUGULA SALAD	Frisée, Reggiano, Fresh Lemon Vinaigrette
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>
LOCAL SWEET CORN FLAN	Local Roasted Chioggia Beets, Carrot Purée <i>Châteauneuf-du-Pape Blanc, Domaine Berthet-Rayne (Southern Rhône) 2015</i>
MARYLAND LUMP CRABCAKE	Local Tiny Tomato Relish, Avocado Purée, Cilantro Oil <i>Champagne, Alain Vincey Brut Rosé NV</i>
CHEF'S FAVORITE CRISPY TURBOT	Classic Tartar Sauce Finished With Fresh Black Truffle <i>Champagne, Billecart-Salmon "Réserve" Brut NV</i>
FRESH ARTICHOKE RISOTTO	Fresh Lemon, Aged Reggiano <i>Châteauneuf-du-Pape Blanc, Domaine Berthet-Rayne (Southern Rhône) 2015</i>
PAN-ROASTED WILD HALIBUT	Fingerling Potato Purée, Wolf Farm Lemon Verbena & Saffron Cream <i>Rioja Blanco, Muga (Spain) 2016</i>
PAN-ROASTED WILD ROCKFISH	Maitake, Button & Oyster Mushroom Fricassée, Lemon Beurre Blanc <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Local Peach & Local Nectarine Compote, Vanilla Bean Brioche Toast <i>Château Doisy-Védrières (Sauternes) 2013</i>
RABBIT LEG CONFIT	Saffron & Rosemary Paella, Spanish Iberico Chorizo <i>Rioja Reserva, Marques de Murrieta "Finca Ygay" (Spain) 2012</i>
PAN-ROASTED MAGRET OF DUCK	Sea Island "White Rice" Peas, Charleston Red Rice, Argentine Chimichurri <i>Malbec, Mariflor (Mendoza) 2013</i>
GRILLED FRENCH QUAIL	Local Peaches, Vidalia Onion Marmalade, Gosling's Black Seal Rum Reduction <i>Zinfandel, Ridge Estate "Pagani Ranch" (Santa Cruz Mountains) 2014</i>
GRILLED VEAL SWEETBREADS	Maitake Mushrooms, Macaroni, Seared Foie Gras, Cognac Cream <i>L'Aura de Cambon (Margaux) 2009</i>
GRILLED HAWKEYE RANCH BUFFALO TENDERLOIN	Creamy Polenta, Oyster Mushrooms, Crispy Shallots, Whiskey Sauce <i>Malbec, Mariflor (Mendoza) 2013</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Duck Fat-Roasted Yukon Gold Potatoes, Vidalia Onion Beignets, Roasted Poblano Pepper Cream <i>Rioja Reserva, Marques de Murrieta "Finca Ygay" (Spain) 2012</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

A Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.