

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

THURSDAY, AUGUST 9, 2018

SHRIMP CEVICHE	Lime, Red Onion, Cilantro, Habanero Pepper, Pink Grapefruit <i>Ventoux, Domaine de Fenouillet (Southern Rhône) 2017</i>
GAZPACHO	Medallion of Lobster, Local Heirloom Tomatoes, Curried Crème Fraîche <i>Tavel, Alain Jaume "Le Crétacé" (Southern Rhône) 2017</i>
WILD ROCKFISH CEVICHE	Jalapeño, Cilantro, Lemon, Extra Virgin Olive Oil <i>Rías Baixas, Paloma de Plata (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>
ROASTED LOCAL SWEET CORN BISQUE	Lump Crab, Mint Oil <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 2015</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Conca del Riu Anoia Brut, Raventós i Blanc "Blanc de Blancs" (Spain) 2015</i>
CRISPY COCONUT SHRIMP	Coconut Milk, Lemongrass, Habanero Pepper Broth <i>Rüdesheim Riesling Kabinett, Carl Ehrhard "Feinherb" (Rheingau) 2016</i>
LOCAL HEIRLOOM TOMATO SALAD	Fresh Buffalo Mozzarella, Arugula, Fried Green Tomato, Saffron & Lime Vinaigrette <i>Tavel, Alain Jaume "Le Crétacé" (Southern Rhône) 2017</i>
WATERMELON SALAD	Fresh Raspberries, Heirloom Tomatoes, Baby Spinach, Vermont Goat Cheese, Raspberry Vinaigrette <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2017</i>
PAN-ROASTED SEA SCALLOP	Cauliflower Purée, Caper & Chive Butter <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 2015</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, Fresh Fava Beans, Whole Grain Mustard Cream <i>Saint-Joseph Blanc, Pierre Gaillard 2016</i>
FRESH ARTICHOKE RISOTTO	Aged Reggiano, Arugula Oil <i>Valdeorras, Valdesil "Sobre Lias" (Spain) 2013</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Fresh Bing Cherries, Rhubarb & Local Plums in Port Wine <i>Château Guiraud (Sauternes) 2009</i>
PAN-ROASTED HUDSON VALLEY MAGRET OF DUCK	Pan-Seared Foie Gras, French Green Lentils, Frisée, Red Wine Reduction <i>Malbec, Mariflor (Mendoza) 2013</i>
GRILLED VEAL SWEETBREAD	Local Zucchini Beignets, Tiny Capers, Lemon Brown Butter <i>Patrimonio, Domaine Giacometti "Cru Des Agriate" (Corsica) 2015</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Haricot Verts, Basil, Niçoise Olives, Basil & Pinenut Pesto <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2012</i>
PAN-ROASTED BRONZINO	Lump Crab "Stuffing," Preserved Lemon Oil <i>Valdeorras, Valdesil "Sobre Lias" (Spain) 2013</i>
PAN-ROASTED WILD ALASKAN COHO SALMON	Lobster Risotto, Fried Green Tomato, Colombian Aji <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 2015</i>
GRILLED WILD ROCKFISH	Chanterelle, Oyster, Button & Maitake Mushroom Fricassée, Lemon Beurre Blanc <i>Beaune Blanc, Louis Latour (Burgundy) 2015</i>
PAN-ROASTED VEAL TENDERLOIN	Medallion of Lobster, Potato "Risotto," Vermouth Reduction <i>Rosso di Montalcino, Il Poggione (Tuscany) 2016</i>
GRILLED FRENCH QUAIL	Creamy Polenta, Virginia Country Ham, Bing Cherry Jam, Syrah Reduction <i>Gaglioppo/Cabernet Sauvignon/Merlot, Russo & Longo "Virgani" (Calabria) 2015</i>
GRILLED POMEGRANATE MARINATED LAMB TENDERLOIN	Saffron Basmati Rice, Vidalia Onion Beignet, Cucumber Yogurt <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 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.