

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, SEPTEMBER 13, 2018

WILD KING SALMON TARTARE	Cucumber, Lime, Toasted Sesame Seeds <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 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>
ARTICHOKE SOUP	Buttery House-Made Brioche Croutons <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Rías Baixas, Paloma de Plata (Spain) 2016</i>
SHRIMP BEAUFORT	Sautéed Shrimp, Roasted Sweet Corn, Green Onion, Lemon & Wildflower Farm Hot Peppers <i>Cowhorn "Spiral 36" (Southern Oregon) 2016</i>
STEAK TARTARE	Chives, Lime, Jalapeño Oil, Toast Points <i>Patrimonio, Domaine Giacometti "Cru Des Agriate" (Corsica) 2015</i>
ARUGULA SALAD	Frisée, Aged Reggiano, Fresh Lemon Vinaigrette
ROASTED RED BEET "TARTARE"	Cornichon, Chives, Orange Reduction <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2016</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>
MARYLAND LUMP CRABCAKE	Nappa Cabbage "Slaw," Arugula Oil <i>Cowhorn "Spiral 36" (Southern Oregon) 2016</i>
FRESH ARTICHOKE	Roasted Cippolini Onions & Red Beets, Carrot Purée, Arugula Oil <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
SAFFRON RISOTTO	Made with Spanish "La Bomba" Rice, Preserved Lemon, Aged Reggiano <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
PAN-ROASTED WILD HALIBUT	Avocado, Cilantro, Jalapeño & Red Onion Relish <i>Tavel, Alain Jaume "Le Crétacé" (Southern Rhône) 2017</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Port Wine-Poached Local Apples, Vanilla Bean Brioche Toast <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	Macaroni & Cheese Made with Keen's Cheddar from Moorhayes Farm, Sage & Brown Butter <i>Collines Rhodaniennes Syrah, David Reynaud "Les Monestiers" (Northern Rhône) 2016</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Petite Rouge Pea Hoppin' John, Fried Green Tomato, Whiskey Sauce <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
GRILLED WILD BRONZINO	Oyster, Maitake & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Beaune Blanc, Louis Latour (Burgundy) 2015</i>
GRILLED POMEGRANATE MARINATED LAMB TENDERLOIN	Saffron Basmati Rice, Grilled Ribbon of Zucchini, Cucumber Yogurt <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2012</i>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
GRILLED FRENCH QUAIL	Local Italian Plum & White Peach Compote, Vidalia Onion Beignet <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</i>
GRILLED VENISON RACK CHOP	Crispy Polenta, Roasted Local Purple Eggplant, Cherry Tomato & Wildflower Farm Basil Relish <i>Russo & Longo "Virgani" (Calabria) 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

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