

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, OCTOBER 7, 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>
LOCAL SWEET CORN & CRAB SOUP	Freshly Snipped Chives <i>Chardonnay, Winderlea (Willamette Valley) 2014</i>
LOCAL BUTTERNUT SQUASH SOUP	Coco Beans, Andouille Sausage <i>Pinot Gris, Trimbach "Réserve" (Alsace) 2012</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Rías Baixas, Pazo Señorans (Spain) 2016</i>
HOUSE-CURED SCOTTISH SALMON	Crème Fraîche, Shallots, Chive, Brioche Toast <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2015</i>
LOCAL HEIRLOOM TOMATO SALAD	Arugula, Local Basil, Saffron & Lime Vinaigrette <i>Tavel, Château Triquevedel (Southern Rhône) 2016</i>
BABY SPINACH SALAD	Vermont Goat's Cheese, Spiced Pecans, Raspberry Vinaigrette <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2016</i>
ARUGULA SALAD	Frisée, Reggiano, Fresh Lemon Vinaigrette
CARNE CRUDO	Hand-Chopped Beef Tenderloin, Fresh Italian Summer Truffle, Reggiano <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
WILD BURGUNDY SNAILS	Local Black Beans, Conchiglia, Cilantro & Spinach Sauce, Sportoletti <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>
FRESH CHANTERELLE MUSHROOM SABLÉ TART	Aged Reggiano, Snail Butter, Frisée <i>Mercurey, Louis Latour (Burgundy) 2015</i>
FRESH ARTICHOKE RISOTTO	Spanish Saffron, Fresh Lemon & Rosemary, Aged Reggiano <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
MARYLAND LUMP CRABCAKE	Julienne Nappa Cabbage Tossed with Whole Grain Mustard Mayonnaise <i>Rioja Blanco, Muga (Spain) 2016</i>
SEA SCALLOP "BLT"	Local Heirloom Tomato, Crispy Bacon, Upland Cress <i>Tavel, Château Triquevedel (Southern Rhône) 2016</i>
PAN-ROASTED TURBOT	Pan-Seared Foie Gras, Carrot Purée <i>Sauvignon Blanc, Andrew Will "Cuvée Lucia – Sheridan Vineyard" (Yakima Valley) 2014</i>
GRILLED SCOTTISH SALMON	French Green Lentil Broth, Tabasco-Scented Rice, Argentine Chimichurri <i>Bierzo, Raul Perez "Ultria – St. Jacques" (Spain) 2015</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Fresh Local Black Beans Slow-Cooked with Andouille Sausage, Eggplant "Caviar" <i>Beaujolais, Pierre-Marie Chermette "Domaine du Vissoux Cuvée Traditionnelle – Vieilles Vignes" (France) 2015</i>
GRILLED FRENCH QUAIL	Creamy Polenta, Oyster Mushrooms, Roasted Local Sweet Corn, Barolo Reduction <i>Barbaresco, Produttori del Barbaresco (Piedmont) 2013</i>
PAN-ROASTED MAGRET OF DUCK	Yukon Gold Potato Pommes Anna, Picholine Olives, Roasted Shallots, Red Wine Reduction <i>Priorat, Lo Tros (Spain) 2014</i>
GRILLED VEAL SWEETBREADS	Local Cauliflower, Toasted Walnuts, Lemon Brown Butter <i>Rioja Reserva, Marques de Murrieta "Finca Ygay" (Spain) 2012</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Fried Green Tomato, Coco Bean "Hoppin John," Knob Creek Bourbon Sauce <i>Priorat, Lo Tros (Spain) 2014</i>
GRILLED COLORADO LAMB RACK CHOP	Roasted Red Beets, Grilled Local Zucchini, Curried Carrot Purée <i>Châteauneuf-du-Pape, Mas de Boislauzon (Southern Rhône) 2010</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