

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

WEDNESDAY, OCTOBER 10, 2018

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>
BUTTERNUT SQUASH & ANDOUILLE SAUSAGE SOUP	Coco Beans, Candied Pepita Seeds <i>Gewürztraminer, Sipp Mack "Vieilles Vignes" (Alsace) 2014</i>
MALPEQUE OYSTERS ON THE HALF SHELL	Julienne Cucumber, Fresh Lemon <i>Rías Baixas, Paloma de Plata (Spain) 2016</i>
NORWEGIAN SALMON TARTARE	Cucumber, Lime, Extra Virgin Olive Oil <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2016</i>
WILD ROCKFISH CEVICHE	Jalapeño, Cilantro, Lemon, Extra Virgin Olive Oil <i>Rías Baixas, Paloma de Plata (Spain) 2016</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Champagne, Voirin-Jumel "Grand Cru - Blanc de Blancs" Brut NV</i>
CRISPY COCONUT SHRIMP	Coconut Milk, Lemongrass, Habanero Pepper Broth <i>Rüdesheim Riesling Kabinett, Carl Ehrhard "Feinherb" (Rheingau) 2016</i>
STEAK TARTARE	Chives, Lime, Jalapeño Oil, Baguette Toast <i>Patrimonio, Domaine Giacometti "Cru Des Agriate" (Corsica) 2015</i>
RED ROMAINE & ARUGULA SALAD	Toasted Pecans, Crumbled Vermont Goat Cheese, Cabernet & Aged Reggiano x <i>Tavel, Alain Jaume "Le Crétacé" (Southern Rhône) 2017</i>
FRESH ARTICHOKE	Roasted Red Beets, Roasted Cippolini Onions, Carrot Purée, Arugula Oil <i>Soave Classico, Gini "La Frosca" (Veneto) 2014</i>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
PAN-ROASTED SEA SCALLOP	Cauliflower Purée, Tiny Capers, Chives <i>Saint-Véran, Domaine Cordier "En Faux" (Burgundy) 2015</i>
PAN-ROASTED WILD ROCKFISH	Oyster & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Chardonnay, Winderlea (Willamette Valley) 2015</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>
ARTICHOKE RISOTTO	Made with Spanish "La Bomba" Rice, Preserved Lemon, Aged Reggiano <i>Valdeorras, Valdesil "Sobre Lias" (Spain) 2013</i>
RABBIT LEG CONFIT	Lemon & Saffron Risotto <i>Pinot Gris, Zind-Humbrecht (Alsace) 2016</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Butternut Squash, Local Honeycrisp Apples, Goslings' Rum, Vanilla Bean Brioche Toast <i>Gewürztraminer, Sipp Mack "Vieilles Vignes" (Alsace) 2014</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>
PAN-ROASTED WILD BRONZINO	Haricot Verts, Niçoise & Castelvetrano Olives, Tiny Capers, Fresh Basil <i>Valdeorras, Valdesil "Sobre Lias" (Spain) 2013</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>
GRILLED FRENCH QUAIL	Oyster Mushrooms, Anson's Mill Creamy Polenta, Crispy Shallots <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</i>
GRILLED NORWEGIAN SALMON	Wilted Baby Spinach, Crispy Potato, Roasted Shallot & Red Wine Reduction <i>Mercury, Louis Latour (Burgundy) 2015</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>

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.