

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, DECEMBER 6, 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, Cinnamon & Nutmeg Crème Fraîche, Pepita Seeds <i>Gewürztraminer, Sipp Mack "Vieilles Vignes" (Alsace) 2014</i>
PORCINI MUSHROOM BISQUE	Finished with Bual Madeira, Thyme-Infused Milk Froth <i>Pinot Gris, Zind-Humbrecht (Alsace) 2015</i>
CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Rias Baixas, Paloma de Plata (Spain) 2016</i>
SMOKED NORWEGIAN SALMON	Fresh Artichoke, Celery & Dijon Mayonnaise <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2016</i>
BIGEYE TUNA CRUDO	Jalapeño, Cilantro, Lemon, Extra Virgin Olive Oil <i>Grüner Veltliner Smaragd, Tegernseerhof "Bergdistel" (Wachau) 2017</i>
STEAK TARTARE	Chives, Lime, Jalapeño Oil, Baguette Toast <i>St. Amour, Mommessin (Beaujolais) 2016</i>
ARUGULA SALAD	Aged Reggiano, Lemon Vinaigrette
RED WINE & SPICE-POACHED PEAR SALAD	Warm Medallion of Goat Cheese, Upland Cress, Fresh Basil Vinaigrette <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2016</i>
SHRIMP & GRITS	Tasso Ham, Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
FRESH ARTICHOKE	Roasted Red Beets, Roasted Cipollini Onions, Carrot Purée, Arugula Oil <i>Soave, Pieropan (Italy) 2017</i>
PAN-ROASTED SEA SCALLOP	Cauliflower Purée, Tiny Capers, Chives <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
SAFFRON RISOTTO	Made with Spanish "La Bomba" Rice, Fresh Rosemary, Lemon, Aged Reggiano <i>Cowhorn "Spiral 36" (Southern Oregon) 2016</i>
CRISPY TURBOT	Parsnip, Celeriac & Purple Potato Frites, "Tartar" Sauce <i>Champagne, Gonet-Medeville 1er Cru "Tradition" Brut NV</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Granny Smith Apple & Butternut Squash Compote, Vanilla Bean Brioche Toast <i>Château Guiraud (Sauternes) 2009</i>
GRILLED VEAL SWEETBREAD	Chanterelle Mushrooms, Purple Potato Purée, Prosciutto <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
PAN-ROASTED BLACK SEA BASS	Oyster & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Beaune Blanc, Louis Latour (Burgundy) 2015</i>
PAN-ROASTED BRONZINO	Lump Crab & Shrimp Brioche "Stuffing" <i>Cowhorn "Spiral 36" (Southern Oregon) 2016</i>
GRILLED FRENCH QUAIL	Creamy Polenta, Oyster Mushrooms, Crispy Shallots, Bourbon Sauce <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</i>
PAN-ROASTED MAGRET OF DUCK	Seared Foie Gras, Cranberry & Port Wine Compote, Red Wine Gastrique <i>La Demoiselle de Sociando-Mallet (Bordeaux) 2012</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Petite Rouge Pea Hoppin' John, Fried Green Tomato, Colombian Ají, Whiskey Sauce <i>Malbec, Mariflor (Mendoza) 2013</i>
GRILLED COLORADO LAMB RACK CHOP	Sea Island White Rice Pea & Andouille Sausage Cassoulet, Garlic Bread Crumbs <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2012</i>
GRILLED SCOTTISH SALMON	Wilted Baby Spinach, Crispy Potato, Roasted Shallot & Red Wine Reduction <i>Mercurey, Louis Latour (Burgundy) 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.