

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

TUESDAY, JANUARY 8, 2019

CARNE CRUDO (\$25 Supplement)	Hand-Chopped Veal Tenderloin, Fresh Black Winter Truffle, Aged Reggiano, Lemon, Chives <i>St. Amour, Mommessin (Beaujolais) 2016</i>
WILD ROCKFISH CEVICHE	Jalapeño, Cilantro, Lemon, Extra Virgin Olive Oil <i>Rías Baixas, Paloma de Plata (Spain) 2016</i>
BOCUSE TRUFFLE SOUP (\$50 Supplement)	Foie Gras, Button Mushrooms, Mirepoix, Chicken Stock, Puff Pastry Dome <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2013</i>
BUTTON MUSHROOM SOUP	Finished with Bual Madeira & Amontillado Sherry <i>Mercury, Louis Latour (Burgundy) 2015</i>
CHARLESTON SHE CRAB SOUP	Manzanilla Sherry, Lump Crab <i>Light Fino, Lustau "Jarana"</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>
PRIME BEEF STEAK TARTARE	Hand-Chopped Beef Tenderloin, Niçoise Olives, Tiny Capers, Basil, Shallots <i>Collines Rhodaniennes Syrah, David Reynaud "Les Monestiers" (Northern Rhône) 2017</i>
NORWEGIAN SMOKED SALMON	Peruvian Purple Potato Frites, Julienne Cucumber, Crème Fraîche, Upland Cress <i>Grüner Veltliner Smaragd, Tegernseerhof "Bergdistel" (Wachau) 2017</i>
ARUGULA SALAD	Frisée, Aged Reggiano, Fresh Lemon, Wild Spanish Extra Virgin Olive Oil
SPINACH SALAD	Colston Bassett Stilton, Crispy Bacon, Egg Yolk, Red Wine Vinaigrette <i>Erbaluce di Caluso, Antoniolo (Piedmont) 2016</i>
PAN-ROASTED SEA SCALLOP	Everardo's Housemade Fresh Basil & Lobster Pasta, Aged Reggiano, Butter <i>Beaune Blanc, Louis Latour (Burgundy) 2015</i>
PAN-ROASTED TURBOT	Creamy Polenta, Sauce Fonduta, Lobster Butter <i>St. Joseph Blanc, Pierre Gaillard (Northern Rhône) 2016</i>
PAN-ROASTED HUDSON VALLEY FOIE GRAS	Mandarin & Blood Oranges, Pink Grapefruit, Passionfruit Reduction <i>Château Guiraud (Sauternes) 2009</i>
GRILLED VEAL SWEETBREAD with SWEETBREAD EMPANADA	Pecan Brown Butter, Caramelized Cauliflower, Whole-Grain Mustard Reduction <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
BAROLO RISOTTO	Made with Spanish "La Bomba" Rice, Grilled Merguez Sausage <i>Gaglioppo/Cabernet Sauvignon/Merlot, Russo & Longo "Virgani" (Calabria) 2017</i>
CARAMELIZED CAULIFLOWER	Creamy Polenta, Oyster Mushrooms, Crispy Shallots, Fresh Rosemary Butter <i>Pinot Gris, Zind-Humbrecht (Alsace) 2015</i>
PAN-ROASTED SCOTTISH SALMON	Fresh Artichoke & Truffle Broth, Carrots, Rosemary, Extra Virgin Olive Oil <i>St. Joseph Blanc, Pierre Gaillard (Northern Rhône) 2016</i>
ESCALOPE DE VEAU (Add Truffle \$50 Supplement)	Pan-Roasted Veal Tenderloin, Macaroni & Cheese Made with Keen's Cheddar from Somerset <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</i>
GRILLED PYRENEES MOUNTAIN QUAIL	Coco Beans & Rice, Fried Green Tomato, Spanish Ibérico Ham <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
GRILLED MAGRET OF DUCK	French Green Lentils Slow-Cooked with Pork Belly, Foie Gras, Arugula, Aged Sherry Vinaigrette <i>La Demoiselle de Sociando-Mallet (Bordeaux) 2012</i>
PAN-ROASTED NEW YORK STATE SQUAB	Fricassée of Parsnips, Shallots, Yukon Gold Potatoes, Rosemary, Vidalia Onions, Tiny Pork Meatballs <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</i>
GRILLED LAMB RACK CHOP FESENJĀN	Pomegranate Molasses, Ground Walnuts, Onion, Cumin & Turmeric, Saffron Basmati Rice <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2013</i>
TOURNEDOS OF BEEF FLAMBÉED WITH COGNAC	Vol-au-Vent Filled with Tournéed Carrots & Roasted Cippolini Onions, Cognac Cream <i>Syrah, Dehlinger "Goldridge Vineyard" (Russian River Valley) 2014</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.