

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, FEBRUARY 5, 2019

CORNMEAL-FRIED OYSTERS	Lemon-Cayenne Mayonnaise, Upland Cress <i>Champagne, Gonet-Medeville 1er Cru "Tradition" Brut NV</i>
WILD SCOTTISH SALMON CRUDO	Jalapeño, Cilantro, Red Onion, Lime, Sea Salt <i>Grüner Veltliner Smaragd, Tegernseerhof "Bergdistel" (Wachau) 2017</i>
CARNE CRUDO (\$25 Supplement)	Hand-Chopped Veal Tenderloin, Fresh Black Winter Truffle, Aged Reggiano, Lemon, Chives <i>St. Amour, Mommessin (Beaujolais) 2016</i>
PARSNIP & BUTTERNUT SQUASH SOUP	Toasted Crushed Pinenuts <i>Pinot Gris, Zind-Humbrecht (Alsace) 2015</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>
PORCINI BISQUE	Fresh Black Winter Truffle Oil <i>Mercury, Louis Latour (Burgundy) 2015</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, Tiny Capers, Shallots, Jalapeño Oil <i>Toscana Rosso, Casanova di Neri "Ir Rosso" (Italy) 2015</i>
NORWEGIAN SMOKED SALMON	Peruvian Purple Potato Frites, Egg Yolk Mousse, Crème Fraîche, Upland Cress <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2016</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	Mandarin & Blood Oranges, Pink Grapefruit, Roasted Red Beets, Passionfruit Sauce <i>Champagne, Legras & Haas Brut Rosé NV</i>
MACARONI & CHEESE (\$50 Supplement)	Fresh Black Winter Truffle <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</i>
BENNE SEED ENCRUSTED HUDSON VALLEY FOIE GRAS	Escarole & Pepita Seed Salad, Aged Sherry Vinaigrette <i>Rioja Blanco, Cune "Monopole - Classico" (Spain) 2015</i>
GRILLED VEAL SWEETBREAD with SWEETBREAD EMPANADA	Toasted 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>
CRISPY TURBOT	Vidalia Onion Beignets, Truffle Tartar Sauce <i>Champagne, Gonet-Medeville 1er Cru "Tradition" Brut NV</i>
CARAMELIZED CAULIFLOWER	Creamy Polenta, Oyster Mushrooms, Crispy Shallots, Fresh Rosemary Butter <i>Pinot Gris, Zind-Humbrecht (Alsace) 2015</i>
GRILLED WILD ROCKFISH	Maitake, Oyster & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Pouilly Fuissé, Domaine Saumaize-Michelin "Les Ronchevats" (Burgundy) 2015</i>
PAN-ROASTED RED SNAPPER	Fresh Artichoke & Truffle Broth, Carrots, Rosemary, Extra Virgin Olive Oil <i>Châteauneuf-du-Pape Blanc, Château Fortia (Southern Rhône) 2017</i>
PAN-ROASTED MAGRET OF DUCK	French Green Lentils Slow-Cooked with Pork Belly, Foie Gras, Arugula, Aged Sherry Vinaigrette <i>Malbec/Cabernet Franc, Ben Marco "Expresivo" (Mendoza) 2016</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Creamy Polenta, Grilled Royal Trumpet Mushrooms, Cognac Reduction <i>Toscana Rosso, Casanova di Neri "Ir Rosso" (Italy) 2015</i>
HERB-ENCRUSTED GRILLED BUFFALO TENDERLOIN	Purple Potato Purée, Maitake Mushrooms, Baby Carrot Confit <i>Gaglioppo/Cabernet Sauvignon/Merlot, Russo & Longo "Virgani" (Calabria) 2017</i>
GRILLED LAMB RACK FESENJÂN	Pomegranate Molasses, Ground Walnuts, Onion, Cumin & Turmeric, Saffron Basmati Rice <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2013</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.