

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

FRIDAY, MARCH 8, 2019

RICH LOBSTER SOUP WITH CURRY	<b>Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil</b> <i>Amontillado Jerez V.O.R.S., Byass "Del Duque" 30 Year</i>
BAYOU CRAWFISH BISQUE	<b>Crawfish, Gosling's Black Seal Rum, Brioche Croutons</b> <i>Valdeorras, A Coroa "200 Cestos" (Spain) 2014</i>
FRESH ARTICHOKE SOUP	<b>Fresh Black Winter Truffle Oil, Aged Reggiano</b> <i>Côtes du Rhône Blanc, Domaine les Aphilanthès "Clementia" (Rhône Valley) 2017</i>
CORNMEAL-FRIED CHESAPEAKE BAY OYSTERS	<b>Upland Cress Salad, Fresh Lemon &amp; Cayenne Mayonnaise</b> <i>Champagne, Louis Roederer "Collection" Brut NV</i>
WILD SCOTTISH SALMON CRUDO	<b>Jalapeño, Cilantro, Red Onion, Lime, Sea Salt</b> <i>Riesling, Hexamer "Quarzit" (Nahe) 2016</i>
PRIME BEEF STEAK TARTARE	<b>Hand-Chopped Beef Tenderloin, Tiny Capers, Shallots, Jalapeño Oil</b> <i>Toscana Rosso, Casanova di Neri "Ir Rosso" (Italy) 2015</i>
NORWEGIAN SMOKED SALMON	<b>Julienne Cucumber, Peruvian Purple Potato Frites, Egg Yolk Mousse, Crème Fraîche</b> <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2016</i>
ARUGULA SALAD	<b>24 Month Aged Reggiano, Fresh Lemon, Wild Spanish Extra Virgin Olive Oil</b>
STILTON & TOASTED PECAN SALAD	<b>Fresh Raspberries, Arugula, Frisée, Pomegranate Molasses, Cabernet Vinaigrette</b> <i>Erbaluce di Caluso, Antonolo (Piedmont) 2016</i>
CRAWFISH & GRITS	<b>Tasso Ham, Chives &amp; White Wine Butter, Stone Ground Grits, Fried Green Tomato</b> <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	<b>Cornmeal Cake, Fresh Blackberry Compote, Spiced Port Wine Reduction</b> <i>Banyuls, Vial-Magnères "Tradition" NV</i>
BAROLO RISOTTO	<b>Made with Spanish "La Bomba" Rice, Grilled Merguez Sausage</b> <i>Gaglioppo/Cabernet Sauvignon/Merlot, Russo &amp; Longo "Virgani" (Calabria) 2017</i>
WHITE TRUFFLE FETTUCINI	<b>Royal Trumpets Mushrooms, Aged Reggiano, Lemon Beurre Blanc</b> <i>Barbera d'Alba, Massolino (Piedmont) 2016</i>
CARAMELIZED CAULIFLOWER	<b>Creamy Polenta, Oyster Mushrooms, Crispy Shallots, Fresh Rosemary Butter</b> <i>Pinot Gris, Zind-Humbrecht (Alsace) 2015</i>
PAN-ROASTED FLORIDA RED SNAPPER	<b>Lobster Risotto, Medallion of Lobster, Preserved Lemon Oil</b> <i>Pouilly Fuisse, Domaine Saumaize-Michelin "Les Ronchevats" (Burgundy) 2015</i>
PAN-ROASTED WILD CHESAPEAKE BAY ROCKFISH	<b>Maitake Mushrooms, Haricot Vert Beignets, Niçoise Olive Purée, Tiny Capers</b> <i>Côtes du Rhône Blanc, Domaine les Aphilanthès "Clementia" (Rhône Valley) 2017</i>
GRILLED SCOTTISH SALMON	<b>Wilted Baby Spinach, Crispy Potato, Roasted Cippolini Onions &amp; Red Wine Reduction</b> <i>Mercury, Louis Latour (Burgundy) 2015</i>
GRILLED VEAL SWEETBREAD <b>Homage à Benoit</b> (\$50 supplement)	<b>Foie Gras, Truffle, Crawfish, Macaroni, Cognac &amp; Button Mushroom Cream</b> <i>Hautes-Côtes de Nuits, Thibault Liger-Belair "La Roche" (Burgundy) 2015</i>
GRILLED FRENCH QUAIL	<b>Crispy Grit Cake, Oyster Mushrooms, Goat Cheese Emulsion</b> <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</i>
PAN-ROASTED MAGRET OF DUCK	<b>Coco Bean &amp; Spanish Chorizo Cassoulet, Roasted Cippolini Onions, Goslings Rum Sauce</b> <i>Malbec/Cabernet Franc, Ben Marco "Expresivo" (Mendoza) 2016</i>
GRILLED NEW YORK STATE SQUAB	<b>Purple Potato Purée, Pan Seared Foie Gras, Black Truffle &amp; Burgundy Reduction</b> <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2013</i>
GRILLED LAMB RACK CHOP	<b>Fresh Artichoke, Tiny Capers &amp; Green Onion Relish</b> <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	<b>Yukon Gold Potato, Bacon &amp; Chive Hash, Bual Madeira Reduction</b> <i>Toscana Rosso, Casanova di Neri "Ir Rosso" (Italy) 2015</i>
GRILLED BUFFALO TENDERLOIN	<b>Roasted Poblano Pepper Flan, Grilled Red Onions, Colombian Aji</b> <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 our Sommelier, 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.*