

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

SATURDAY, APRIL 13, 2019

JONAH CRAB BISQUE	Finished with Amontillado Sherry <i>Light Manzanilla, Lustau "Papirusa"</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>
ASPARAGUS SOUP	Vermont Goat Cheese & Brioche Croutons <i>Soave, Pieropan (Italy) 2017</i>
NOUVELLE FRENCH ONION SOUP	Caramelized Vidalia Onions, Gruyere, Bual Madeira <i>Moulin à Vent, Mommessin (Beaujolais) 2015</i>
PRIME BEEF STEAK TARTARE	Hand-Chopped Beef Tenderloin, Tiny Capers, Shallots, Jalapeño Oil <i>Moulin à Vent, Mommessin (Beaujolais) 2015</i>
NORWEGIAN SMOKED SALMON	Julienne Cucumber, Peruvian Purple Potato Frites, Egg Yolk Mousse, Crème Fraîche <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2016</i>
ROASTED RED BEET "TARTARE"	Cornichon, Chives, Blood Orange Suprême, Blood Orange Reduction <i>Pinot Gris, Zind-Humbrecht (Alsace) 2015</i>
BABY RED ROMAINE SALAD	Raspberries, Goat Cheese, Lemon Verbena Oil, Crushed Pink Peppercorns <i>Erbaluce di Caluso, Antoniolò (Piedmont) 2016</i>
ARUGULA SALAD	24 Month Aged Reggiano, Fresh Lemon, Wild Spanish Extra Virgin Olive Oil
SCOTTISH SALMON CRUDO	Jalapeño, Cilantro, Red Onion, Lime, Sea Salt <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2016</i>
CRAWFISH NAPOLEON	Benne Seed Tuile, Baby Spinach Slow-Cooked with Hickory-Smoked Bacon, Madras Curry Cream <i>Rioja Blanco, Cune "Monopole – Classico" (Spain) 2015</i>
PAN-ROASTED SEA SCALLOP	Fingerling Potato Purée, Fresh Black Winter Truffle Cream <i>Mâcon Milly-Lamartine, Les Héritiers du Comte Lafon "Clos du Four" (Burgundy) 2016</i>
CORNMEAL-FRIED SOFTSHELL CRAB	Julienne Cucumber & Upland Cress Salad, Lemon Brown Butter <i>Rioja Blanco, Cune "Monopole – Classico" (Spain) 2015</i>
WILD BURGUNDY SNAILS EN COCOTTE	Roasted Cherry Tomatoes, Butter-Poached Shrimp, Garlic & Tarragon Butter, Brioche Toast <i>Champagne, Legras & Haas Brut Rosé NV</i>
SPRING MORELS	Morel Ravioli, Asparagus, Morel & Amontillado Sherry Cream <i>Erbaluce di Caluso, Antoniolò (Piedmont) 2016</i>
PORCINI FETTUCINE	Royal Trumpet Mushrooms, Aged Reggiano, Lemon Beurre Blanc <i>Barbera d'Alba, Massolino (Italy) 2016</i>
CARAMELIZED CAULIFLOWER	Creamy Polenta, Oyster Mushrooms, Crispy Shallots, Fresh Rosemary Butter <i>Barbera d'Alba, Massolino (Italy) 2016</i>
PAN-ROASTED TURBOT	Oyster, Maitake, & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
PAN-ROASTED SCOTTISH SALMON	English Peas, Butter-Poached Lobster, Saffron & White Wine Cream <i>Mâcon Milly-Lamartine, Les Héritiers du Comte Lafon "Clos du Four" (Burgundy) 2016</i>
GRILLED WILD BRONZINO	Haricots Verts, Niçoise Olives, Tiny Capers, Fresh Basil, Wild Spanish Extra Virgin Olive Oil <i>Pinot Noir Rosé, Analemma "Alpine" (Columbia Gorge) 2017</i>
GRILLED VEAL SWEETBREAD	Jalapeño Risotto, Crispy Cilantro Beignets <i>Roero Arneis, Bruno Giacosa (Piedmont) 2015</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Cornmeal Cake, Fresh Blackberry Compote, Spiced Port Wine Reduction <i>Banyuls, Vial-Magnères "Tradition" NV</i>
PAN-ROASTED MAGRET OF DUCK	Pan-Seared Foie Gras, French Green Lentils, Frisée, Aged Sherry Vinaigrette <i>Malbec/Cabernet Franc, Ben Marco "Expresivo" (Mendoza) 2016</i>
GRILLED COLORADO LAMB RACK CHOP	Barolo Risotto Made with Spanish "La Bomba" Rice, Fresh English Peas <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Spinach, Cilantro & Jalapeño Basmati Rice, Basil & Toasted Pine Nut Pesto <i>Gaglioppo/Cabernet Sauvignon/Merlot, Russo & Longo "Virgani" (Calabria) 2017</i>
GRILLED FRENCH QUAIL	Crispy Grit Cake, Maitake Mushrooms, Crispy Shallots, Red Wine Reduction <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2013</i>
PAN-ROASTED NEW YORK STATE SQUAB	English Peas, Oregon Morels, Pea Purée, Gamebird Reduction <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</i>

A Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.