

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

MONDAY, MAY 13, 2019

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>
SHE-CRAB SOUP	Finished with Manzanilla Sherry <i>Rías Baixas, Granbazan "Etiqueta Verde" (Spain) 2017</i>
EASTERN SHORE ASPARAGUS SOUP	English Pea & Tarragon Purée <i>Soave, Pieropan (Italy) 2017</i>
BIGEYE TUNA CRUDO	Avocado Purée, Watermelon, Serrano Peppers, Radishes, Sea Salt <i>Rías Baixas, Granbazan "Etiqueta Verde" (Spain) 2017</i>
STEAK TARTARE	Hand-Chopped Prime Beef Tenderloin, Tiny Capers, Shallots, Jalapeño Oil <i>Barbera d'Alba, Massolino (Italy) 2016</i>
BABY RED ROMAINE SALAD	Raspberries, Goat Cheese, Lemon Verbena Oil, Crushed Pink Peppercorns <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2018</i>
ARUGULA SALAD	24 Month Aged Reggiano, Fresh Lemon, Wild Spanish Extra Virgin Olive Oil
ROASTED RED BEET "TARTARE"	Cornichon, Chives, Blood Orange Suprême, Blood Orange Reduction <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2018</i>
EASTERN SHORE ASPARAGUS	Crumbled Vermont Goats Cheese, Lemon & Chive Beurre Blanc <i>Soave, Pieropan (Italy) 2017</i>
SHRIMP & GRITS	Andouille Sausage, Tasso Ham, Anson Mills Stoneground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
PAN-ROASTED SEA SCALLOP "BLT"	Amish Tomato, Crispy Bacon, Upland Cress <i>Tavel, Château Trinquedel (Southern Rhône) 2017</i>
WHITE TRUFFLE FETTUCCINE	Royal Trumpet Mushrooms, Aged Reggiano, Lemon Beurre Blanc <i>Barbera d'Alba, Massolino (Italy) 2016</i>
BAROLO RISOTTO	Made with Spanish "La Bomba" Rice, Fresh English Peas <i>Nebbiolo d'Alba, De Forville (Langhe) 2017</i>
MARYLAND LUMP CRABCAKE	Roasted Sweet Corn, Fava Bean & English Pea "Succotash," Whole Grain Mustard Cream <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
CARAMELIZED CAULIFLOWER	Creamy Polenta, Oyster Mushrooms, Crispy Shallots, Fresh Rosemary Butter <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
PAN-ROASTED TURBOT	Fingerling Potato Purée, Preserved Black Winter Truffle Cream <i>Pouilly Fuissé, Domaine Saumaize-Michelin "Les Ronchevats" (Burgundy) 2015</i>
PAN-ROASTED WILD HALIBUT	Lobster Risotto, Lobster Beignet, Preserved Lemon Oil <i>Chardonnay, Winderlea (Willamette Valley) 2015</i>
GRILLED SCOTTISH SALMON	Coco Bean Relish, Spinach & Cilantro Sauce, Olive Oil Powder <i>Valdeorras, A Coroa "200 Cestos" (Spain) 2014</i>
GRILLED VEAL SWEETBREAD	Fried Quail's Egg, Lardons, Frisée, Lemon Brown Butter <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Cornmeal Cake, Blackberry Compote, Spiced Port Wine Reduction <i>Banyuls, Vial-Magnères "Tradition" NV</i>
PAN-ROASTED MAGRET OF DUCK	Rhubarb, Strawberry & Blood Orange Compote <i>Malbec/Cabernet Franc, Ben Marco "Expresivo" (Mendoza) 2016</i>
GRILLED COLORADO LAMB TENDERLOIN	Fresh Fava Beans, Oyster Mushrooms, Saffron Basmati Rice <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2013</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Petite Rouge Pea Hoppin' John, Fried Green Tomato, Andouille Sausage & Barolo Reduction <i>Toscana Rosso, Tua Rita "Perlato del Bosco" (Tuscany) 2015</i>
GRILLED FRENCH QUAIL	Baby Red Beets, Baby Carrots, Whiskey Sauce <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</i>