

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, JUNE 10, 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>
EASTERN SHORE ASPARAGUS SOUP	Whole Grain Mustard & Tarragon Cream <i>Soave, Pieropan (Italy) 2017</i>
SHRIMP CEVICHE	Cucumber, Jalapeño Peppers, Passionfruit & Mango Purée, Hibiscus Ice <i>Rías Baixas, Granbazan "Etiqueta Verde" (Spain) 2017</i>
SCOTTISH SALMON CRUDO	Jalapeño, Cilantro, Red Onion, Lime, Sea Salt <i>Tavel Rosé, Château Trinqueddel (Southern Rhône) 2017</i>
STEAK TARTARE	Hand-Chopped Prime Beef Tenderloin, Tiny Capers, Shallots, Jalapeño Oil <i>Barbera d'Alba, Massolino (Italy) 2017</i>
EASTERN SHORE ASPARAGUS SALAD	Goat Cheese & Basil Mousse, Virginia Strawberries, Tarragon Vinaigrette <i>Roero Arneis, Bruno Giacosa (Piedmont) 2017</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) 2017</i>
ARUGULA SALAD	24 Month Aged Reggiano, Fresh Lemon, Wild Spanish Extra Virgin Olive Oil
ROASTED RED BEET "TARTARE"	Cornichon, Chive, Blood Orange Suprême, Blood Orange Reduction <i>Pinot Noir Rosé, Dehlinger (Russian River Valley) 2018</i>
SHRIMP & GRITS	Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2016</i>
CRISPY SOFTSHELL CRAB	Julienne Cucumber, Upland Cress, Lemon Brown Butter <i>Crémant d'Alsace, Sipp Mack Brut NV</i>
SAFFRON RISOTTO	Eastern Shore Asparagus, Fresh Lemon, Aged Reggiano <i>Soave, Pieropan (Italy) 2017</i>
PAN-ROASTED SEA SCALLOP #1	Cauliflower Purée, Tiny Capers, Chive Beurre Blanc <i>Châteauneuf-du-Pape Blanc, Château Fortia (Southern Rhône) 2017</i>
PAN-ROASTED SEA SCALLOP #2 (\$30 Supplement)	Fingerling Potato Purée, Preserved Black Truffle Cream <i>Beaune Blanc, Louis Latour (Burgundy) 2014</i>
MARYLAND LUMP CRABCAKE	Roasted Sweet Corn & English Pea "Succotash," Whole Grain Mustard Cream <i>Chardonnay, Winderlea (Willamette Valley) 2016</i>
WHITE TRUFFLE FETTUCCHINE	Royal Trumpet Mushrooms, Aged Reggiano, Butter Sauce <i>Barbera d'Alba, Massolino (Italy) 2017</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>
GRILLED WILD ROCKFISH	Fresh Artichoke Broth, Carrots, Rosemary, Extra Virgin Olive Oil <i>Châteauneuf-du-Pape Blanc, Château Fortia (Southern Rhône) 2017</i>
PAN-ROASTED WILD RED SNAPPER	Lobster Risotto, Butter-Poached Lobster, Preserved Lemon Oil <i>Colli di Luni, Lunae (Liguria) 2018</i>
PAN-ROASTED WILD HALIBUT	Oyster, Maitake, & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Beaune Blanc, Louis Latour (Burgundy) 2014</i>
GRILLED VEAL SWEETBREAD	Quail's Egg, Lardons, Frisée, Lemon Brown Butter <i>Mercurey, Louis Latour (Burgundy) 2015</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Local Strawberry, Blueberry & Rhubarb Compote, Cornmeal Cake, Spiced Port Wine Reduction <i>Banyuls, Vial-Magnères "Tradition" NV</i>
PAN-ROASTED MAGRET OF DUCK	Ibérico Chorizo Risotto, Cauliflower & Sheeps Milk Cheese Gratin <i>Vino de la Tierra de Castilla y León, Dehesa la Granja (Spain) 2008</i>
GRILLED FRENCH QUAIL	Creamy Polenta, Crispy Shallots, Maitake Mushrooms, Whiskey Sauce <i>Syrah, Dehlinger "Frei Road" (Russian River Valley) 2014</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Argentine Chimichurri, Beef Empanada, Vidalia Onion Beignets <i>Malbec/Cabernet Franc, Ben Marco "Expresivo" (Mendoza) 2016</i>
GRILLED NEW YORK SQUAB	Local Black Raspberries, Squab & Barolo Reduction <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2015</i>