

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, SEPTEMBER 7, 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>
ROASTED LOCAL SWEET CORN SOUP	Maryland Lump Crab & Fresh Chives <i>Rías Baixas, La Cana "Navia" (Spain) 2016</i>
FRESH ARTICHOKE SOUP	24 Month Aged Reggiano, Arugula Oil <i>Soave, Pieropan (Veneto) 2017</i>
CORNMEAL-FRIED OYSTERS	Upland Cress, Fresh Lemon & Cayenne Mayonnaise <i>Crémant d'Alsace, Sipp Mack Brut NV</i>
BLACK MISSION FIG & PEAR SALAD	Local Peaches, Arugula, Aged Balsamico <i>Vino Rosato, Ermanno Costa "Rösefiur" (Italy) 2018</i>
SCOTTISH SALMON CRUDO	Jalapeño, Cilantro, Red Onion, Lime, Sea Salt <i>Rías Baixas, Granbazan "Etiqueta Verde" (Spain) 2017</i>
LOCAL HEIRLOOM TOMATO SALAD	Fresh Basil, Taggiasca Olives, Saffron & Lime Vinaigrette <i>Vino Rosato, Ermanno Costa "Rösefiur" (Italy) 2018</i>
STEAK TARTARE	Hand-Chopped Prime Beef Tenderloin, Tiny Capers, Shallots, Jalapeño Oil <i>Barbera d'Alba, Massolino (Italy) 2017</i>
NORWEGIAN SMOKED SALMON	Julienne Cucumber, Crispy Yukon Gold Potato, Upland Cress, Dill Crème Fraîche <i>Sancerre, Jean-Max Roger "Cuvée Marnes et Caillottes" (Loire Valley) 2017</i>
ROASTED RED BEET "TARTARE"	Cornichon, Chive, Blood Orange Suprême, Blood Orange Reduction <i>Vino Rosato, Ermanno Costa "Rösefiur" (Italy) 2018</i>
SHRIMP & GRITS	Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2016</i>
PAN-ROASTED SEA SCALLOP	Caramelized Cauliflower, Toasted Walnuts, Tiny Capers, Lemon Brown Butter <i>Beaune Blanc, Louis Latour (Burgundy) 2017</i>
CRISPY SOFTSHELL CRAB	Julienne Cucumber & Upland Cress, Lemon Brown Butter <i>Champagne, Louis Roederer "Collection" Brut NV</i>
MARYLAND LUMP CRAB & CORN CAKE	Roasted Local Poblano Pepper Cream, Arugula Oil <i>Rías Baixas, La Cana "Navia" (Spain) 2016</i>
WHITE TRUFFLE FETTUCCHINE	Royal Trumpet Mushrooms, Aged Reggiano, Butter Sauce <i>Barbera d'Alba, Massolino (Italy) 2017</i>
BASIL SPAGHETTI	Medallions of Lobster, Sauce Américaine <i>Châteauneuf-du-Pape Blanc, Berthet-Rayne (Southern Rhône) 2017</i>
CARAMELIZED CAULIFLOWER	Creamy Polenta, Oyster Mushrooms, Grilled Local Squash <i>Barbera d'Alba, Massolino (Italy) 2017</i>
GRILLED TURBOT	Lump Crab & Brioche Stuffing, Saffron Cream <i>Beaune Blanc, Louis Latour (Burgundy) 2017</i>
PAN-ROASTED WEST COAST HALIBUT	Maitake, Oyster & Button Mushroom Fricassée, Lemon Beurre Blanc <i>Chardonnay, Winderlea (Willamette Valley) 2016</i>
BENNE SEED-ENCRUSTED HUDSON VALLEY FOIE GRAS	Fresh Artichoke, Brioche Toast, Frisée Salad with Pepita Seeds & 50 Year Aged Sherry Vinegar <i>Rioja Reserva, Sierra Cantabria (Spain) 2012</i>
PAN-ROASTED MAGRET OF DUCK	Foie Gras Tortellini, Chanterelle Mushrooms, Red Wine Reduction <i>Malbec/Cabernet Franc, Ben Marco "Expresivo" (Mendoza) 2016</i>
GRILLED COLORADO LAMB RACK CHOP	Yukon Gold Potato Gratin, Grilled Local Zucchini, Colombian Aji <i>Châteauneuf-du-Pape, Domaine de la Charbonnière (Southern Rhône) 2013</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Castelvetro Olive, Tiny Caper, Chive, Shallot & Basil Relish, Wilted Baby Spinach <i>Toscana Rosso, Tua Rita "Perlato del Bosco" (Tuscany) 2015</i>