

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, MARCH 14, 2020

BLACKBERRY POINT OYSTERS	<b>Champagne Mignonette</b> <i>Crémant d'Alsace, Sipp Mack Brut (France) NV</i>
TUNA CRUDO	<b>Jalapeño, Cilantro, Red Onion, Lime, Salt</b> <i>Rías Baixas, Granbazan "Etiqueta Verde" (Spain) 2018</i>
ARTICHOKE BEIGNETS	<b>Basil &amp; Lime Mayonnaise</b> <i>Sauvignon Blanc, Weingut Tement (Steirische) 2018</i>
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>
FRESH ARTICHOKE SOUP	<b>Black Winter Truffle Oil</b> <i>Chablis, Jean-Marc Brocard "Sainte Claire" (Burgundy) 2018</i>
CORNMEAL-FRIED OYSTERS	<b>Lemon &amp; Cayenne Mayonnaise</b> <i>Rías Baixas, Granbazan "Etiqueta Verde" (Spain) 2018</i>
SALADE GOURMANDE	<b>Crispy Chicken Livers, Seared Foie Gras, Lardons, Escarole, Red Wine &amp; Dijon Vinaigrette</b> <i>Pinot Blanc/Auxerrois, Henry Fuchs (Alsace) 2018</i>
ARUGULA SALAD	<b>24 Month Aged Reggiano, Fresh Lemon, Wild Spanish Extra Virgin Olive Oil</b>
ROASTED RED BEET "TARTARE"	<b>Cornichon, Chive, Blood Orange Suprême, Blood Orange Reduction</b> <i>Pinot Blanc/Auxerrois, Henry Fuchs (Alsace) 2018</i>
MUSHROOM VOL-AU-VENT	<b>Button Mushrooms, Roasted Cippolini Onions, Bual Madeira Sauce</b> <i>Bourgueil, Y. Amirault "Cote 50" (Loire Valley) 2018</i>
SHRIMP FLAMBÉ	<b>Shrimp Sautéed with Shallots, Flambéed with Pernod, Finished with Lobster Cream</b> <i>Semillon, Mendel (Mendoza) 2018</i>
SHRIMP & GRITS	<b>Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits</b> <i>Chardonnay, Winderlea (Willamette Valley) 2016</i>
PAN-ROASTED SEA SCALLOP	<b>Yukon Gold Potato Purée, Tiny Caper &amp; Lemon Brown Butter</b> <i>Bourgogne Blanc, Domaine Cordier "Jean de la Vigne" (Burgundy) 2017</i>
WHITE TRUFFLE FETTUCCHINE	<b>Royal Trumpet Mushrooms, Aged Reggiano, Butter Sauce</b> <i>Barbera d'Alba, Massolino (Italy) 2017</i>
LOBSTER RAVIOLI	<b>Sauce Américaine, Fresh Chives</b> <i>Semillon, Mendel (Mendoza) 2018</i>
CARAMELIZED CAULIFLOWER	<b>Anson Mills Creamy Polenta, Oyster Mushrooms, Grilled Zucchini, Crispy Shallots</b> <i>Pinot Blanc/Auxerrois, Henry Fuchs (Alsace) 2018</i>
BAROLO & ROSEMARY RISOTTO	<b>Made with Spanish "La Bomba" Rice</b> <i>Barbera d'Alba, Massolino (Italy) 2017</i>
PAN-ROASTED WILD HALIBUT	<b>Maitake, Oyster &amp; Button Mushroom Fricassée, Lemon Beurre Blanc</b> <i>Chardonnay, Winderlea (Willamette Valley) 2016</i>
GRILLED SCOTTISH SALMON	<b>Wilted Baby Spinach, Gaufrette Potato, Roasted Shallot &amp; Red Wine Reduction</b> <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2016</i>
GRILLED BRONZINO	<b>Marinated Baby Artichoke, Red &amp; Yellow Tomato Confit</b> <i>Terre Siciliane Bianco, Occhipinti "SP68" (Sicily) 2015</i>
GRILLED VEAL SWEETBREAD	<b>Sweetbread Empanada, Lemon Brown Butter</b> <i>Toscana Rosso, Tua Rita "Perlato del Bosco" (Tuscany) 2016</i>
GRILLED FRENCH QUAIL	<b>Oyster Mushrooms, Creamy Polenta, Crispy Shallots, Whiskey Sauce</b> <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2016</i>
PAN-ROASTED MAGRET OF DUCK	<b>Pan-Seared Foie Gras, French Green Lentils, Frisée, Aged Sherry Vinaigrette</b> <i>Cabernet Franc, Andrew Will (Columbia Valley) 2016</i>
DUCK CASSOULET	<b>Duck Leg Confit, Pork Belly, Andouille Sausage, Petite Rouge Peas</b> <i>Gigondas, Les Pallières "Les Racines" (Rhône) 2013</i>
GRILLED VEAL SWEETBREAD EN COCOTTE (\$25 Supplement)	<b>Pan-Seared Foie Gras, Oyster Mushrooms, Macaroni, Cognac Cream</b> <i>Cabernet Franc, Andrew Will (Columbia Valley) 2016</i>
GRILLED COLORADO LAMB RACK CHOP	<b>Garlic Flan, Roasted Badger Flame Beets, Lamb Reduction</b> <i>Grenache/Mataro/Shiraz, Powell &amp; Sons "Riverside" (Barossa) 2017</i>
GRILLED CREEKSTONE FARMS BEEF TENDERLOIN	<b>Castelvetro Olive Relish, Lardons, Wilted Baby Spinach</b> <i>Toscana Rosso, Tua Rita "Perlato del Bosco" (Tuscany) 2016</i>
GRILLED BISON TENDERLOIN	<b>Crispy Grit Cake, Grilled Vidalia Onions, Argentine Chimichurri</b> <i>Rioja Reserva, Sierra Cantabria (Spain) 2012</i>

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