



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

TUESDAY, SEPTEMBER 29, 2020

FRESH LOCAL BLACK BEAN SOUP	Crème Fraiche & Chopped Cilantro <i>Barbera d'Alba, Massolino (Piedmont) 2017</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>
LOCAL BUTTERNUT SQUASH SOUP	Andouille Sausage & Sea Island White Rice Peas <i>Pinot Blanc/Auxerrois, Henry Fuchs (Alsace) 2018</i>
CORNMEAL FRIED OYSTERS	Lemon & Cayenne Mayonnaise <i>Crémant d'Alsace, Sipp Mack Brut (France) NV</i>
PRIME BEEF STEAK TARTARE	Shallots, Tiny Capers, Jalapeño Oil, Brioche Toast <i>Barbera d'Alba, Massolino (Piedmont) 2017</i>
ROASTED RED BEET "TARTARE"	Cornichon, Chives, Cara Cara Orange <i>Sauvignon Blanc, Weingut Tement (Steirische) 2018</i>
BIGEYE TUNA CRUDO	Red Wine Vinegar Pearls, Chives, Pink Peppercorn, Fleur De Sel <i>Riesling, A. Christmann (Pfalz) 2017</i>
ARUGULA SALAD	24 Month Aged Reggiano, Fresh Lemon, Verdonian Extra Virgin Olive Oil
BABY BIBB LETTUCE	Crumbled Baguette Toast Points, Egg Yolk, Crispy Bacon, Basil Vinaigrette <i>Riesling, A. Christmann (Pfalz) 2017</i>
SHRIMP & GRITS	Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2017</i>
MARYLAND LUMP CRAB CAKE	Roasted Sweet Corn & Whole Grain Mustard Cream <i>Patrimonio, Domaine Giacometti "Cru des Agriate" (Corsica) 2017</i>
CRISPY COCONUT SHRIMP	Zucchini Beignet, Coconut & Lemongrass Soup <i>Riesling, A. Christmann (Pfalz) 2017</i>
WHITE TRUFFLE FETTUCCINE	Royal Trumpet Mushrooms, Aged Reggiano, Truffle Cream <i>Bourgogne Blanc, Domaine Cordier "Jean de la Vigne" (Burgundy) 2017</i>
LOBSTER AGNOLOTTI	Sauce Américaine, Fresh Chives <i>Patrimonio, Domaine Giacometti "Cru des Agriate" (Corsica) 2017</i>
FRESH PUMPKIN, RICOTTA & SPINACH AGNOLOTTI	Pink House Garden Sage Brown Butter <i>Chardonnay, Winderlea (Willamette Valley) 2017</i>
GRILLED RED SNAPPER	Oyster, Maitake, Button & Beech Mushroom Fricassee, Creamy Polenta Chive & Lemon Beurre Blanc <i>Bourgogne Blanc, Domaine Cordier "Jean de la Vigne" (Burgundy) 2017</i>
SAUTEED WILD KING SALMON	Lobster Risotto, Medallion of Lobster, Preserved Lemon Oil <i>Rías Baixas, La Cana "Navia" (Spain) 2016</i>
FOIE GRAS #1	Bruléed Black Mission Figs, Local Raspberries, Fresh Pomegranate & Pomegranate Molasses <i>Banyuls, Vial-Magnères "Tradition" NV</i>
GRILLED CALIFORNIA SQUAB	Slow Roasted Carrots, Sweet Corn "Cake", Knob Creek Bourbon Sauce <i>Pinot Noir, Analemma "Oak Ridge" (Columbia Gorge) 2016</i>
PAN-ROASTED MAGRET OF DUCK	Local Bartlett Pear & Spiced Port Wine Compote, Virginia Muscadine Grape & Red Wine Sauce <i>Cabernet Franc, Andrew Will (Columbia Valley) 2016</i>
GRILLED COLORADO LAMB TENDERLOIN	Grilled Ribbons of Local Zucchini, Saffron Basmati Rice, Cucumber Yogurt, Lamb Reduction <i>Châteauneuf-du-Pape, Domaine de Cristia (Southern Rhône) 2016</i>
GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN	Yukon Gold Potato Gratin, Columbian Aji, Sauce Bordelaise <i>Rosso di Montalcino, Il Poggione (Tuscany) 2017</i>

SWEETS

CHOCOLATE RASPBERRY TORTE	<i>Anne Blanchard · Pastry Chef</i> Chocolate Almond Genoise, Raspberry Coulis, Manjari Chocolate Ganache
DULCE DE LECHE CHEESECAKE	White Chocolate Chantilly, Coffee & Bourbon Caramel
LEMON PANNA COTTA	Bruléed Mission Fig, Candied Lemon, Fig Coulis
HONEY CRISP APPLE TARTLET	Almond Cream, Green Tea Ice Cream, Caramel Crème Anglaise
PASSION FRUIT FLAN	Passion Fruit & Vanilla Bean Cream, Blackberries
BLUEBERRY SORBET	Orange Cardamom Crumble, Blueberry Compote

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

Cindy Wolf & Tony Foreman · Restaurateurs