



3 courses \$89 w/wine \$149
4 courses \$119 w/wine \$195
5 courses \$153 w/wine \$248
6 courses \$179 w/wine \$293

THE MENU

MONDAY, OCTOBER 28, 2024

ROYAL OSSETRA CAVIAR <i>(\$95 Supplement)</i>	Shallots, Egg Yolk, Chives, Crème Fraîche, Brioche Toast <i>Champagne, Laurent-Perrier "La Cuvée" Brut NV</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 & ANDOUILLE SAUSAGE SOUP	Sea Island White Rice Peas <i>Pinot Blanc, Sipp Mack "Tradition" (Alsace) 2022</i>
ARTICHOKE SOUP	Aged Reggiano, Ancient Greek Extra Virgin Olive Oil <i>Soave Classico, Pieropan "Calvarino" (Veneto) 2022</i>
RASPBERRY POINT OYSTERS ON THE HALF SHELL	Red Wine Mignonette, Lemon Crown <i>Rías Baixas, Do Ferreiro (Spain) 2023</i>
CORNMEAL-FRIED OYSTERS	Upland Cress, Lemon Cayenne Mayonnaise <i>Crémant d'Alsace, Sipp Mack Brut (France) NV</i>
LOCAL ROASTED BADGER FLAME BEET SALAD	Red Wine Poached Local Honeycrisp Apple, Vermont Goat Cheese, Toasted Pecans, Balsamic Vinegar <i>Riesling, Dr H. Thanisch (Mosel) 2022</i>
BIGEYE TUNA TARTARE	Lime, Chive, Cucumber, Avocado Purée, Crispy Butternut Squash Chips <i>Rías Baixas, Do Ferreiro (Spain) 2023</i>
STEAK TARTARE	Prime Beef Tenderloin, House-Made Jalapeño Oil, Shallots, Fresh Lime, Toast Points <i>Côtes du Rhône, Domaine de Marcoux (S. Rhône) 2020</i>
HOUSE BASIL-CURED SALMON	Potato Cake, Chive Crème Fraîche <i>Sauvignon, Cantina Terlan "Winkl" (Italy) 2023</i>
FRESH BUFFALO MILK MOZZARELLA SALAD	Fried Green Tomatoes, Arugula, Local Tomato and Saffron Vinaigrette <i>Champagne, Alain Vincey Brut Rosé NV</i>
ARUGULA & FRISÉE SALAD	Aged Reggiano, Fresh Lemon, Ancient Greek Extra Virgin Olive Oil
SHRIMP & GRITS	Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2019</i>
PAN-ROASTED SEA SCALLOP	Cauliflower Purée, Local Leek, Yukon Gold Potato & Dijon Cream <i>Marsanne, Yves Cuilleron "Les Vignes d'à Côté" (N. Rhône) 2022</i>
GRILLED VEAL SWEETBREAD	Sweetbread Empanada, Jamón Ibérico <i>Côtes du Rhône, Domaine de Marcoux (S. Rhône) 2020</i>
GRILLED MARINATED OCTOPUS	Gordal Olive, Roasted Tomato and Tiny Caper Relish, Crispy Hickory Bacon, French Green Lentil Sauce <i>Côtes du Rhône, Domaine de Marcoux (S. Rhône) 2020</i>
WHITE TRUFFLE FETTUCINE	Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce <i>Pinot Noir, Rolly Gassmann (Alsace) 2019</i>
LOBSTER RAVIOLI	Wild Chanterelle Mushrooms, Roasted Local Tomato, Lobster and Cognac Cream <i>Sylvaner, Rolly Gassmann "Réserve Millésime" (Alsace) 2020</i>
LUMP CRAB GRATIN	Buttery Breadcrumbs <i>Rueda, Nisia "Las Suertes" (Spain) 2023</i>
PAN-ROASTED WILD HALIBUT	Oyster and Button Mushroom Fricassee, Lemon Beurre Blanc <i>Chardonnay, Vie di Romans "Ciampagnis Vieris" (Italy) 2021</i>
GRILLED WILD ROCKFISH	Fried Green Tomato, Wilted Baby Spinach, Local Heirloom Tomato and Saffron Relish <i>Marsanne, Yves Cuilleron "Les Vignes d'à Côté" (N. Rhône) 2022</i>
DUCK LEG CONFIT	Local Butternut Squash and Andouille Sausage Risotto <i>Saint-Émilion Grand Cru, Virginie de Valandraud (Bordeaux) 2020</i>
BRAISED LAMB NECK AND LAMB SHANK	Creamy Polenta, Wild Chanterelle Mushrooms, Cotton Candy Onion Beignets <i>Châteauneuf-du-Pape, Domaine Cristia (S. Rhône) 2020</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Local Honeycrisp Apple and Cinnamon Spiced Port Wine Compote, Cornmeal Cake <i>Sauternes, Château Doisy-Vedrine (France) 2003</i>
PAN-ROASTED MAGRET OF DUCK	Local Celeriac and Gala Apple Salad, Toasted Walnuts, Red Wine Reduction <i>Cuvelier Los Andes "Grand Vin" (Mendoza) 2018</i>
GRILLED PRIME BEEF TENDERLOIN	Onion & Shallot Confit, Button & Oyster Mushroom Duxelle, Foie Gras Butter, Wild Porcini Cream <i>Saint-Émilion Grand Cru, Virginie de Valandraud (Bordeaux) 2020</i>
GRILLED MEDALLION OF VENISON	Roasted Poblano Peppers, Grilled Jalapeño Peppers, Crispy Polenta Cake, Barolo Reduction <i>Barolo, M. Marengo (Piedmont) 2018</i>
PAN-ROASTED VEAL TENDERLOIN	Yukon Gold Potato Purée, Lobster Beignets, Vermouth Reduction <i>Grenache, Railsback Frères "Cuvée Spécial" (Santa Barbara) 2021</i>

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
Everardo Florentino - Chef de Cuisine