



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

WEDNESDAY, NOVEMBER 1, 2023

ROYAL OSSETRA CAVIAR (\$95 Supplement)	Shallots, Egg Yolk, Chives, Crème Fraîche Champagne, Billecart-Salmon "Réserve" Brut NV
RICH LOBSTER SOUP WITH CURRY	Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil Amontillado Jerez V.O.R.S., Byass "Del Duque" 30 Year
BUTTERNUT SQUASH & ANDOUILLE SAUSAGE SOUP	Made with French Coco Beans, Crushed & Roasted Pepita Seeds Sylvaner, Rolly Gassmann "Réserve Millésime" (Alsace) 2020
FOIE GRAS & DUCK LEG TORTELLINI EN BRODO	Shiitake Mushrooms, Fresh Chives Pinot Noir, Rolly Gassman (Alsace) 2019
SCOTTISH SALMON CRUDO	Orange Supreme, Cilantro, Cucumber, Jalapeño, Toasted White Benne Seeds Riesling, Dr H. Thanisch (Mosel) 2022
STEAK TARTARE	Beef Tenderloin, House-Made Jalapeño Oil, Shallots, Fresh Lime, Toast Points Grenache/Mataro/Shiraz, Powell & Sons "Riverside" (Barossa) 2020
CORNMEAL-FRIED OYSTERS	Upland Cress, Lemon Cayenne Mayonnaise Crémant d'Alsace, Sipp Mack Brut (France) NV
LOCAL ZUCCHINI BEIGNETS	Basil & Lime Mayonnaise Rías Baixas, Do Ferreiro (Spain) 2022
TOASTED PECAN & BABY RED ROMAINE SALAD	Sliced Evercrisp Apple, Fresh Pomegranate, Vermont Goat Cheese, Walnut Oil, Aged Sherry Vinegar Sauvignon, Cantina Terlan "Winkl" (Italy) 2022
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 Chardonnay, Winderlea (Willamette Valley) 2018
PAN-ROASTED SEA SCALLOP	Lump Crab, Carolina Gold Rice, Lemon Brown Butter Rueda Blanco, Nisia "Las Suertes" (Spain) 2021
WHITE TRUFFLE FETTUCINE	Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce Bourgogne Aligoté, Domaine Philippe Chavy (Burgundy) 2020
LOBSTER RAVIOLI	Local Cherry Tomato Relish, Cognac & Chive Cream Rueda Blanco, Nisia "Las Suertes" (Spain) 2021
VERMONT GOAT CHEESE AGNOLOTTI	Spiced Pecans, Sauce Fonduta Sauvignon, Cantina Terlan "Winkl" (Italy) 2022
GRILLED OCTOPUS	Sun-Dried Tomato, Gordal Olive & Tiny Caper Relish, French Coco Bean & Hickory Smoked Bacon Sauce Côtes du Rhône, Domaine de la Vieille Julienne "lieux-dit Clavin" (S. Rhône) 2020
SAFFRON & LEMON RISOTTO	Spanish La Bomba Rice, 24-Month Aged Reggiano, Fresh Rosemary Chardonnay, Winderlea (Willamette Valley) 2018
LUMP CRAB GRATIN	Buttery Breadcrumbs Rueda Blanco, Nisia "Las Suertes" (Spain) 2021
PAN-ROASTED WILD ROCKFISH	Oyster & Button Mushroom Fricassee, Lemon Beurre Blanc Bourgogne Aligoté, Domaine Philippe Chavy (Burgundy) 2020
GRILLED BRANZINO	Fresh Artichoke, Roasted Local Spaghetti Squash, Roasted Cipollini Onions, Fresh Fava Beans, Lemon Butter Chardonnay, Winderlea (Willamette Valley) 2018
GRILLED VEAL SWEETBREAD	Onion Beignets, Argentine Chimichurri, Sweetbread Empanada Rioja Alavesa, Villota (Spain) 2020
PAN-SEARED HUDSON VALLEY FOIE GRAS	Calvados Poached Honeycrisp Apple, Local Apple Cider & Cognac Reduction Silvaner Eiswein, Köster-Wolf (Rheinhessen) 2021
PAN-ROASTED HUDSON VALLEY MAGRET OF DUCK	Duck Leg Confit, Duck Gumbo, Tabasco Scented Rice St. Estèphe, Château Lilian Ladouys (Bordeaux) 2018
GRILLED CREEKSTONE FARMS BEEF TENDERLOIN	Petite Rouge Pea Hoppin' John, Fried Green Tomato, Knob Creek Bourbon Sauce Rioja Alavesa, Villota (Spain) 2020
GRILLED MIDWESTERN BISON TENDERLOIN	Grilled Local Jalapeño Pepper, Local Zucchini, Crispy Polenta, Roasted Poblano Pepper Cream Grenache/Mataro/Shiraz, Powell & Sons "Riverside" (Barossa) 2020
GRILLED LAMB RACK CHOP	Southern Cassoulet: Slow-Cooked Petite Rouge Pea & Sea Island White Rice Peas, Garlic, Andouille Sausage Châteauneuf-du-Pape, Domaine la Consonniere (S. Rhône) 2020

SWEETS

MAPLE & BUTTERNUT SQUASH CRÈME BRÛLÉE	Salted Caramel, Crème Fraîche Ice Cream
WOERNER'S ORCHARDS APPLE FRANGIPANE TART	Almond Lace Tuile
MANJARI DARK CHOCOLATE POT DE CRÈME	Layered with Flourless Chocolate Cake, Garnished with Cocoa Nib Tuile, White Wine Zabaglione Sauce
DARK CHOCOLATE MOUSSE	Local Concord Grape Reduction, Candied Lemon Slice
CONCORD GRAPE & LEMON EARL GREY SORBETS	Caramel Sauce, Honeycomb Toffee, Candied Almonds
LOCAL PUMPKIN & HONEY-CARAMEL ICE CREAMS	

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