



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, FEBRUARY 10, 2025

ROYAL OSSETRA CAVIAR <i>(\$95 Supplement)</i>	Shallots, Egg Yolk, Chives, Crème Fraîche, Brioche Toast <i>Champagne, Laurent-Perrier "La Cuvée" Brut (France) NV</i>
RASPBERRY POINT OYSTERS ON THE HALF SHELL	Champagne Mignonette, Lemon Crown <i>Rias Baixas, Do Ferreiro (Spain) 2023</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>
ARTISANAL CHEESE AND YUKON GOLD POTATO SOUP	Finished with Guinness Draught Stout <i>Pinot Blanc, Sipp Mack "Tradition" (Alsace) 2022</i>
FRESH ARTICHOKE SOUP	Aged Reggiano, Extra Virgin Olive Oil <i>Soave Classico, Pieropan "Calvarino" (Veneto) 2022</i>
CORNMEAL-FRIED OYSTERS	Lemon Cayenne Mayonnaise <i>Crémant d'Alsace, Sipp Mack Brut (France) NV</i>
SALMON CARPACCIO	Toasted Benne Seeds, Poppy Seeds, Pink Peppercorn, Fresh Chives, Champagne Vinaigrette <i>Riesling, Dr H. Thanisch (Mosel) 2022</i>
STEAK TARTARE	Beef Tenderloin, House-Made Jalapeño Oil, Shallots, Fresh Lime, Toast Points <i>Côtes du Rhône, Domaine de la Vieille Julienne "lieux-dit Clavin" (S. Rhône) 2021</i>
ARUGULA AND FRISEE SALAD	Aged Reggiano, Fresh Lemon, Ancient Greek Extra Virgin Olive Oil
GEM LETTUCE SALAD	Roasted Badger Flame Beets, Mandarin Orange, Vermont Goat Cheese, Passion Fruit Vinaigrette <i>Riesling, Dr H. Thanisch (Mosel) 2022</i>
GRILLED MARINATED OCTOPUS	French Coco Beans, Roasted Cherry Tomatoes, Arugula, Whole Grain Mustard Vinaigrette <i>Côtes du Rhône, Domaine de la Vieille Julienne "lieux-dit Clavin" (S. Rhône) 2021</i>
SHRIMP & GRITS	Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits <i>Chardonnay, Winderlea (Willamette Valley) 2019</i>
ESCARGOT IN LITTLE POTS	Wild Burgundy Snails, Roasted Cherry Tomato, Escargot Butter, Brioche Toast <i>Champagne, Alain Vincey Brut Rosé NV</i>
FRESH BLACK WINTER TRUFFLE RISOTTO <i>(\$75 Supplement)</i>	Aged Reggiano, Spanish La Bomba Rice <i>Châteauneuf-du-Pape, Domaine La Consonniere (S. Rhone) 2018</i>
PAN-ROASTED SEA SCALLOP	Spaghetti alla Chitarra, Crispy Bacon, White Wine and Reggiano Cream <i>Chardonnay, Vie di Romans "Ciampagnis Vieris" (Italy) 2021</i>
WHITE TRUFFLE FETTUCCHINE	Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce <i>Pinot Noir, Rolly Gassmann (Alsace) 2019</i>
GRILLED VEAL SWEETBREADS	Wilted Baby Spinach, Argentine Chimichurri, Sweetbread Empanada <i>Rioja Reserva, La Rioja Alta - Viña Alberdi (Spain) 2019</i>
PAN-ROASTED HALIBUT	Roasted Cippolini Onions, Badger Flame Beets, Haricot Vert, Gordal Olives, Extra Virgin Olive Oil <i>Rueda, Nisia "Las Suertes" (Spain) 2023</i>
PAN-ROASTED WILD ROCKFISH	Shiitake and Button Mushroom Fricassee, Lemon Beurre Blanc <i>Chardonnay, Vie di Romans "Ciampagnis Vieris" (Italy) 2021</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Mandarin Oranges, Fresh Passion Fruit, House-Made Fresh Mango Granita <i>Sauternes, Château Doisy-Vedrines (France) 2004</i>
ROHAN DUCK BREAST	French Green Lentils, Lardons, Aged Sherry Vinaigrette, Red Wine Gamebird Reduction Sauce <i>Barbaresco, Albino Rocca (Piedmont) 2020</i>
DUCK LEG CONFIT	Barolo Risotto Made with Fresh Rosemary, Spanish La Bomba Rice, 24-Month Aged Reggiano <i>Pinot Noir, Rhys (Santa Cruz Mountains) 2019</i>
BRAISED PORK SHOULDER	Andouille Sausage Gumbo, Tabasco Scented Rice <i>Grenache, Railsback Frères "Cuvée Spécial" (Santa Barbara) 2021</i>
GRILLED BEEF TENDERLOIN	Button Mushroom and Shallot Duxelle on Brioche Toast, Port Wine Sauce <i>Saint-Emilion Grand Cru Classé, Château La Marzelle (Bordeaux) 2020</i>
GRILLED MEDALLION OF VENISON	Roasted Poblano Peppers, Grilled Jalapeño Peppers, Crispy Polenta Cake, Barolo Reduction <i>Rioja Reserva, La Rioja Alta - Viña Alberdi (Spain) 2019</i>
GRILLED LAMB RACK CHOP	Saffron Basmati Rice, Haricot Vert, Cucumber Yogurt, Lamb Reduction <i>Châteauneuf-du-Pape, Domaine La Consonniere (S. Rhone) 2018</i>

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

Cindy Wolf · Executive Chef & Owner  
Everardo Florentino · Chef de Cuisine