



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 20, 2024

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

ARTICHOKE SOUP **Aged Reggiano, Ancient Greek Extra Virgin Olive Oil**
Soave Classico, Pieropan "Calvarino" (Veneto) 2022

LOCAL BUTTERNUT SQUASH & ANDOUILLE SAUSAGE SOUP **Sea Island White Rice Peas**
Pinot Blanc, Sipp Mack "Tradition" (Alsace) 2022

SHINY SEA OYSTERS ON THE HALF SHELL **Champagne Mignonette, Lemon Crown**
Rias Baixas, Do Ferreiro (Spain) 2023

STEAK TARTARE **Prime Beef Tenderloin, House-Made Jalapeño Oil, Shallots, Fresh Lime, Toast Points**
Côtes du Rhône, Domaine de Marcoux (S. Rhône) 2020

CORNMEAL-FRIED OYSTERS **Lemon Cayenne Mayonnaise**
Crémant d'Alsace, Sipp Mack Brut (France) NV

BIGEYE TUNA TARTARE **Avocado, Lime, Toasted Benne Seeds, Ancient Greek Extra Virgin Olive Oil**
Rias Baixas, Do Ferreiro (Spain) 2023

ROASTED LOCAL BADGER FLAME BEET SALAD **Fresh Raspberries, Blood Orange Supremes, Balsamic Vinegarette**
Pinot Blanc, Sipp Mack "Tradition" (Alsace) 2022

LOCAL MIZUNA SALAD **Julienne Local Gala Apples, Vermont Goat Cheese, Spiced Apple Cider and Citrus Vinaigrette**
Pinot Blanc, Sipp Mack "Tradition" (Alsace) 2022

FRESH BUFFALO MILK MOZZARELLA SALAD **Fried Green Tomatoes, Arugula, Local Tomato and Saffron Vinaigrette**
Soave Classico, Pieropan "Calvarino" (Veneto) 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) 2019

GRILLED MARINATED OCTOPUS **Gordal Olive, Roasted Tomato and Tiny Capers Relish, Crispy Hickory Bacon, French Green Lentil Sauce**
Côtes du Rhône, Domaine de Marcoux (S. Rhône) 2020

PAN-ROASTED SEA SCALLOP "BLT" **Local Beefsteak Tomato, Arugula, Hickory Smoked Bacon**
Champagne, Laurent-Perrier "La Cuvée" Brut NV

WHITE TRUFFLE FETTUCINE **Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce**
Pinot Noir, Rolly Gasmann (Alsace) 2019

VERMONT GOAT CHEESE AND MUSHROOM RAVIOLI **Shiitake Mushrooms, Roasted Local Roma Tomato, Red Wine Reduction**
Côtes du Rhône, Domaine de Marcoux (S. Rhône) 2020

RIS DE VEAU **Porcini Dusted Pan-Roasted Veal Sweetbreads, Shiitake Mushrooms, Wild Porcini Mushroom & Cognac Cream**
Barolo, M. Marengo (Piedmont) 2018

PAN-ROASTED HALIBUT **Oyster and Button Mushroom Fricassee, Lemon Beurre Blanc**
Chardonnay, Vie di Romans "Ciampagnis Vieris" (Italy) 2021

PAN-ROASTED WILD BRANZINO **Tabasco Scented Rice, Sea Island White Rice Pea and Hickory Smoked Bacon Broth**
Rueda, Nisia "Las Suertes" (Spain) 2023

PAN-SEARED HUDSON VALLEY FOIE GRAS **Local Honeycrisp Apple and Cinnamon Spiced Port Wine Compote, Pomegranate, Cornmeal Cake**
Sauternes, Château Doisy-Vedrines (France) 2003

BRAISED LAMB NECK AND LAMB SHANK **Creamy Polenta, Vidalia Onion Beignets, Argentine Chimichurri**
Rosso di Montalcino, Sesti (Tuscany) 2021

GRILLED QUAIL **Fresh Artichoke, Husk-Roasted Sweet Corn, Red Wine Reduction**
Barolo, M. Marengo (Piedmont) 2018

PAN-ROASTED MAGRET OF DUCK **Pecan and Vidalia Onion Stuffing, Knob Creek Bourbon Sauce**
Saint-Émilion Grand Cru, Virginie de Valandraud (Bordeaux) 2020

GRILLED PRIME BEEF TENDERLOIN **Roasted Local French Fingerling Potato, Local Carrots, Roasted Cippolini Onions, Tarbais Bean Purée**
Châteauneuf-du-Pape, Domaine Cristia (S. Rhône) 2020

GRILLED MEDALLION OF VENISON **Roasted Poblano Peppers, Grilled Jalapeño Peppers, Crispy Polenta Cake, Barolo Reduction**
Rioja Reserva, La Rioja Alta - Viña Alberdi (Spain) 2019

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