



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

SUNDAY, NOVEMBER 24, 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>
ARTICHOKE SOUP	Aged Reggiano, Ancient Greek Extra Virgin Olive Oil <i>Soave Classico, Pieropan "Calvarino" (Veneto) 2022</i>
LOCAL CAULIFLOWER AND YUKON GOLD POTATO SOUP	Garnished with English Keen's Cheddar <i>Chardonnay, Vie di Romans "Ciampagnis Vieris" (Italy) 2021</i>
RASPBERRY POINT OYSTERS ON THE HALF SHELL	Champagne Mignonette, Lemon Crown <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>
CORNMEAL-FRIED OYSTERS	Lemon Cayenne Mayonnaise <i>Crémant d'Alsace, Sipp Mack Brut (France) NV</i>
BIGEYE TUNA TARTARE	Avocado, Lime, Toasted Benne Seeds, Ancient Greek Extra Virgin Olive Oil <i>Rías Baixas, Do Ferreiro (Spain) 2023</i>
ROASTED LOCAL BADGER FLAME BEET SALAD	Fresh Raspberries, Blood Orange Supremes, Balsamic Vinegarette <i>Pinot Blanc, Sipp Mack "Tradition" (Alsace) 2022</i>
LOCAL MIZUNA SALAD	Julienne Local Gala Apples, Vermont Goat Cheese, Spiced Apple Cider and Citrus Vinaigrette <i>Pinot Blanc, Sipp Mack "Tradition" (Alsace) 2022</i>
FRESH BUFFALO MILK MOZZARELLA SALAD	Fried Green Tomatoes, Arugula, Local Tomato and Saffron Vinaigrette <i>Soave Classico, Pieropan "Calvarino" (Veneto) 2022</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>
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>
PAN-ROASTED BAY SCALLOPS	Yukon Gold Potato Purée, Parsley Sauce, Crispy Shallots <i>Chardonnay, Vie di Romans "Ciampagnis Vieris" (Italy) 2021</i>
WHITE TRUFFLE FETTUCINE	Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce <i>Pinot Noir, Rolly Gassmann (Alsace) 2019</i>
LOBSTER AND MASCARPONE AGNOLOTTI	Tomato and Chervil Relish, Lobster and Cognac Cream <i>Sylvaner, Rolly Gassmann "Réserve Millésime" (Alsace) 2020</i>
RIS DE VEAU	Porcini Dusted Pan-Roasted Veal Sweetbreads, Shiitake Mushrooms, Lemon Verbena Cream <i>Barolo, M. Marengo (Piedmont) 2018</i>
PAN-ROASTED WILD ROCKFISH	Oyster and Button Mushroom Fricassee, Lemon Beurre Blanc <i>Chardonnay, Vie di Romans "Ciampagnis Vieris" (Italy) 2021</i>
PAN-ROASTED WILD BRANZINO	Tabasco Scented Rice, Sea Island White Rice Pea and Hickory Smoked Bacon Broth <i>Rueda, Nisia "Las Suertes" (Spain) 2023</i>
PAN-SEARED HUDSON VALLEY FOIE GRAS	Local Honeycrisp Apple and Cinnamon Spiced Port Wine Compote, Pomegranate, Cornmeal Cake <i>Sauternes, Château Doisy-Vedrines (France) 2003</i>
GRILLED LAMB RACK CHOP	Saffron Basmati Rice, Wilted Baby Spinach, Cucumber Yogurt, Red Wine Reduction <i>Côtes du Rhône, Domaine de Marcoux (S. Rhône) 2020</i>
GRILLED QUAIL	Fresh Artichoke, Husk-Roasted Sweet Corn, Red Wine Reduction <i>Barolo, M. Marengo (Piedmont) 2018</i>
PAN-ROASTED MAGRET OF DUCK	Local Celeriac and Winesap Apple Salad, Red Mizuna, Toasted Walnuts, Walnut Oil <i>Saint-Émilion Grand Cru, Virginie de Valandraud (Bordeaux) 2020</i>
GRILLED PRIME BEEF TENDERLOIN	Roasted Local French Fingerling Potato, Local Carrots, Roasted Cipolini Onions, Tarbais Bean Purée <i>Châteauneuf-du-Pape, Domaine Cristia (S. Rhône) 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>

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