



MOTHER'S DAY - Sunday, May 11, 2025

FIRST COURSE *select one*

Steak Tartare, Prime Beef Tenderloin, House-Made Jalapeño Oil, Shallots, Fresh Lime, Toast Points

Côtes du Rhône, Domaine de Marcoux (S. Rhône) 2021

Low Country She Crab Soup, Maryland Lump Crab and Manzanilla Sherry

Rías Baixas, Do Ferreiro (Spain) 2023

Button Mushroom Bisque, Finished with Amontillado Sherry

Pinot Noir, Rolly Gassmann (Alsace) 2019

Wild Morel Mushrooms, Crispy Grit Cake, Vermont Goat Cheese Cream, Red Wine Reduction

Pinot Noir Rosé, Dehlinger (Russian River Valley) 2024

Shrimp & Grits, Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits

Chardonnay, Winderlea (Willamette Valley) 2020

Pan Roasted Sea Scallop, Cauliflower Purée, Tiny Capers, Chives, Lemon Brown Butter

Chablis, Patrick Puize - Val de Mer (Burgundy) 2022

SECOND COURSE *select one*

Arugula and Frisée Salad, Aged Reggiano, Fresh Lemon, Ancient Greek Extra Virgin Olive Oil

Pinot Blanc, Sipp Mack "Tradition" (Alsace) 2022

Scottish Smoked Salmon, Chive & Lime Crema, Cucumber Salad

Sauvignon, Cantina Terlan "Winkl" (Italy) 2023

Godfrey's Farm Asparagus, Vermont Goat Cheese, Whole Grain Mustard Vinaigrette

Soave Classico, Pieropan "Calvarino" (Veneto) 2022

Raw Oysters on the Half Shell, Champagne Mignonette, Lemon Crown

Crémant d'Alsace, Sipp Mack Brut (France) NV

Risotto Milanese: Saffron, Fresh English Peas, Lemon, 24-Month Aged Reggiano

Marsanne, Yves Cuilleron "Les Vignes d'à Côté" (N. Rhône) 2023

THIRD COURSE *select one*

Pan-Roasted Wild Rockfish, Oyster & Button Mushroom Fricassee, Lemon Beurre Blanc

Chardonnay, Winderlea (Willamette Valley) 2020

Maryland Lump Crab Gratin, Buttery Breadcrumbs

Rueda, Nisia "Las Suertes" (Spain) 2023

White Truffle Fettuccine, Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce

Chardonnay, Vie di Romans "Ciampagnis" (Italy) 2022

Cornmeal-Fried Soft-Shell Crab, Cucumber and Arugula Salad, Lemon Brown Butter

Champagne, Laurent-Perrier "La Cuvée" Brut NV

Grilled Rohan Duck, Pommes Anna, Roasted Cippolini Onions, Burgundy Reduction

Chorey-lès-Beaune, Michel Gay "Vieilles Vignes" (Burgundy) 2019

Grilled Creekstone Farms Beef Tenderloin, Wilted Baby Spinach, Beef Empanada, Argentine Chimichurri

Cuvelier Los Andes "Grand Vin" (Mendoza) 2019

DESSERT *select one*

White Chocolate Crème Brûlée (Gluten Free)

Chocolate Espresso and Mascarpone Torte, Espresso Crème Anglaise, Chocolate Decor

Strawberry Mousse, with a Layer of Vanilla Cake, Fresh Mint and Lime Sauce

Lemon Elderflower Cake, Strawberry Sauce

Passion Fruit and Mandarin Orange Sorbet (Vegan & Gluten Free)

3 courses \$105 w/wine \$165

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
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