



Monday, October 19, 2026

Royal Ossetra Caviar, Traditional Garnishes - \$95 Supplement
Champagne, Klepka Sausse Grand Cru “Blanc de Blancs – Mille Or” 2017

Salmon Carpaccio, Toasted Benne Seeds
Poppy Seeds, Fresh Chives, Champagne Vinegar
Rías Baixas, Granbazán (Spain) 2024

Button Mushroom Bisque, Finished with 5-Year-Old Bual Madeira
Vin d’Alsace, Domaine Weinbach “Les Vignes du Prêcheur” (Alsace) 2023

Lobster Soup, Butter-Poached Medallions of Lobster
Amontillado Jerez V.O.R.S., Byass “Del Duque” 30 Year

Low Country Shrimp & Grits, Andouille Sausage, Tasso Ham
Chardonnay, Dehlinger (Russian River Valley) 2022

Cornmeal-Fried Oysters, Lemon Cayenne Mayonnaise
Crémant d’Alsace, Sipp Mack Brut NV

Lobster and Mascarpone Ravioli, Sauce Americane
Sylvaner, Rolly Gassmann “Réserve Millésime” (Alsace) 2020

Vermont Goat Cheese Agnolotti, Royal Trumpet Mushrooms, Toasted Walnuts, Lemon Brown Butter
Sauvignon, Cantina Terlan “Winkl” (Italy) 2024

White Truffle Fettuccine, Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce
Marsannay, Domaine Collotte “Le Clos de Jeu” (Burgundy) 2023

From Chef’s Farm Jalapeño Risotto, Fresh Lime and Spanish La Bomba Rice
Chardonnay, Dehlinger (Russian River Valley) 2022

Maryland Lump Crab Gratin, Buttery Breadcrumbs
Rias Baixas, Granbazan (Spain) 2024

Pan-Roasted Wild West Coast Halibut
Fricassee of Chestnut, Shiitake, Maitake and Button Mushrooms, Lemon Buerre Blanc
Chardonnay, Dehlinger (Russian River Valley) 2022

Pan-Roasted Sea Scallop, Crispy Bacon
Fettucine Tossed with Whole Grain Mustard Cream
Sylvaner, Rolly Gassmann “Réserve Millésime” (Alsace) 2020

Grilled Veal Sweetbread and Sweetbread Empanadas in the Argentine Style
Chinon, Domaine Couly-Dutheil “Les Gravières” (Loire) 2023

Pan-Roasted Hudson Valley Foie Gras
Apples Slow-Cooked in Cinnamon, Clove, Fresh Orange and Apple Cider
Vanilla Bean Brioche Toast
Château Doisy-Vedrine (Sauternes) 2003

Wild Burgundy Snails, Button Mushrooms, Cognac Cream, All in Puff Pastry
Côtes du Rhône, Domaine de la Vieille Julienne “lieux-dit Clavin” (S. Rhône) 2023

Butter-Poached Medallions of Lobster Tail
Saffron and Lemon Risotto
Rueda, Nisia “Las Suertes” (Spain) 2023

Prime Beef Tenderloin Steak Tartare
Jalapeño Oil, Shallots, Chives, Baguette Toast
Syrah, Model Farm “La Cruz Vineyard” (Sonoma) 2021

Grilled Spanish Octopus, Grilled Richfield Farm Tomato
Saffron, Lime and Tabasco Relish
Côtes du Rhône, Domaine de la Vieille Julienne “lieux-dit Clavin” (S. Rhône) 2023

Arugula and Frisée Salad, 24-month Aged Reggiano
Fresh Lemon, Spanish Extra Virgin Olive Oil

Gem Lettuce Salad, Blood Orange Supremes, Toasted Pecans
Vermont Goat Cheese, Pomegranate Vinaigrette
Riesling, Dr. H. Thanisch (Mosel) 2023

French Green Lentil Salad in the Style of Chez George
Rabbit Leg Confit, Shallot, Garlic, Sherry Vinaigrette
Chinon, Domaine Couly-Dutheil “Les Gravières” (Loire) 2023

Wild West Coast Chanterelle Mushrooms with Creamy Polenta
Chinon, Domaine Couly-Dutheil “Les Gravières” (Loire) 2023

Grilled Norwegian Salmon, Pommes Anna, Grilled Red Onions
Pinot Noir, Dehlinger “Altamont” (Russian River Valley) 2021

Guinea Fowl Confit Pappardelle, Shiitake Mushrooms from Manchester Farm
Lamb Braising Reduction Sauce
Syrah, Model Farm “La Cruz Vineyard” (Sonoma) 2021

Grilled Medallion of Veal Tenderloin, Yukon Gold Potato and Comte Gratin
Marsannay, Domaine Collotte “Le Clos de Jeu” (Burgundy) 2023

Grilled Creekstone Prime Beef Tenderloin
Cippolini Onion Marmalade, Whiskey Sauce
Cabernet Sauvignon, Andrew Will “Two Blondes Vineyard” (Washington) 2022

Grilled Midwestern Bison Tenderloin, Grilled Poblano and Jalapeño Peppers
Crispy Polenta, Roasted Poblano Pepper Cream
Ribera del Duero Crianza, Condado de Haza (Spain) 2022

Grilled Iberico de Bellota Pork Tenderloin, Duck-Fat Roasted Potatoes
Lardons, Bual Madeira and Shallot Reduction Sauce
Castillon-Côtes de Bordeaux, Château d’Aiguilhe (Bordeaux) 2014

3 courses \$99 | w/wine \$159 4 courses \$132 | w/wine \$208 5 courses \$165 | w/wine \$260 6 courses \$198 | w/wine \$312

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