3 courses $79	*w/wine* **$135**
4 courses $94	*w/wine* **$164**
5 courses $109	*w/wine* **$192**
6 courses $124	*w/wine* **$222**

THE MENU

SATURDAY, MAY 30, 2020

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

HUSK-ROASTED CORN BISQUE
Fresh Chive Oil
Bourgogne Blanc, Domaine Cordier "Jean de la Vigne" (Burgundy) 2017

FRESH ENGLISH PEA SOUP
English Pea Relish
Sauvignon Blanc, Weingut Tement (Steirische) 2018

CORNMEAL-FRIED OYSTERS
Lemon & Cayenne Mayonnaise
Crémant d'Alsace, Sipp Mack Brut NV

SALMON TARTARE
Jalapeño, Cilantro, Red Onion, Fresh Lime, Crispy Potato
Rías Baixas, Granbazan "Etiqueta Verde" (Spain) 2018

EASTERN SHORE ASPARAGUS SALAD
Vermont Goat Cheese, Fresh Strawberries, Chive & Raspberry Vinaigrette
Sauvignon Blanc, Weingut Tement (Steirische) 2018

AMISH TOMATO SALAD
Buffalo Milk Bocconcini, Arugula, Fava Beans, Calabrian Chili & Grilled Tomato Vinaigrette
Beneventano Greco, Cantina del Taburno (Campania) 2017

SHRIMP & GRITS
Andouille Sausage, Chive & White Wine Cream, Stone Ground Grits
Chardonnay, Winderlea (Willamette Valley) 2016

BEEF EMPANADAS
Colombian Aji, Fresh Basil Mayonnaise
Montsant, Antoine Touton & Fredi Torres "La Selección" (Spain) 2015

CHILLED WHOLE LOBSTER
Champagne Sabayon
Champagne, Legras & Haas Brut Rosé NV

PAN-ROASTED SEA SCALLOP
Cauliflower, Leeks, Saffron & White Wine Cream
Bourgogne Blanc, Domaine Cordier "Jean de la Vigne" (Burgundy) 2017

SPRINGTIME
Fresh Fava Beans, Roasted Sweet Corn, English Pea & Mint Risotto
Chardonnay, Winderlea (Willamette Valley) 2016

LOBSTER RAVIOLI
Sauce Américaine, Fresh Chives
Beneventano Greco, Cantina del Taburno (Campania) 2017

JUMBO LUMP CRAB & ROASTED CORN GRATIN
Buttery Breadcrumbs, Whole-Grain Mustard Cream
Collines Rhodaniennes Marsanne, Jeanne Gaillard (Northern Rhône) 2018

PAN-ROASTED SCOTTISH SALMON
Cucumber, Fresh Dill & Chive Crème Fraiche
Sauvignon Blanc, Weingut Tement (Steirische) 2018

GRILLED VEAL SWEETBREAD
Jámon Mangalica, Yukon Gold Potato Purée, Bual Madeira Sauce
Rioja Reserva, Sierra Cantabria (Spain) 2012

DUCK CONFIT AGNOLOTTI
Royal Trumpet Mushrooms, Red Wine Reduction Sauce
Barbera d'Alba, Massolino (Piedmont) 2017

PAN-ROASTED HUDSON VALLEY MAGRET OF DUCK
Haricot Vert, French Green Lentils, Frisée, Aged Sherry Vinaigrette
Grenache/Mataro/Shiraz, Powell & Sons "Riverside" (Barossa) 2017

GRILLED CREEKSTONE FARMS BEEF TENDERLOIN
Crispy Polenta, Baby Spinach Wilted with Bacon, Argentine Chimichurri
Malbec, Michel Rolland "Mariflor" (Mendoza) 2014

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