

March 20, 2025

CHEF'S SELECTION

AMUSE BOUCHE

FIRST

PRINCE EDWARD ISLAND
MALPEQUE OYSTERS, PINK
PEPPERCORN, SHALLOT
MIGNIONETTE

*Domaine Guy & Yvan Dufouleur,
Bourgogne Aligoté, France, 2020*

SECOND

FARM AND SPARROW CREAMY
POLENTA, HIBACHI GRILLED
CAJUN CRAWFISH BOUDIN
SAUSAGE, SWEET GRASS
DAIRY TOMME

*Château La Coste, Vin De
Provence Rose, France, 2022*

THIRD

GRILLED PAINTED HILLS BEEF
TENDERLOIN, SAUTEED FJORD
NORWAY STEELHEAD, WHITE &
GREEN ASPARAGUS,
MUSHROOMS, JUNIPER SMOKE

*Château Du Taillan, Haut
Médoc, France, 2016*

FOURTH

RASPBERRY MACARON, LEMON
SORBET

*Marenco, Pineto, Brachetto
D'Acqui, Italy, 2023*

MIGNARDISE

Chef Troy Thompson

Four Course Menu, Ninety-Nine Dollars

Four Course Wine Match, Thirty Nine Dollars

Three Course Menu, Eighty-Five Dollars

Three Course Wine Match, Thirty-Five Dollars

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

A LA CARTE

AMUSE BOUCHE

FIRST

PRINCE EDWARD ISLAND MALPEQUE
OYSTERS, PINK PEPPERCORN, SHALLOT
MIGNONETTE 16

CANDY CANE BEETS & HERB CHARRED
GREEN TOMATO CARPACCIO, CRYSTAL
ORGANIC FARMS GREENS, LOCAL GOAT
CHEESE 22

CURED PORK JOWL, POACHED FOIE GRAS,
VIDALIA SPRING ONION TART 28

SECOND

FARM AND SPARROW CREAMY POLENTA,
HIBACHI GRILLED CAJUN CRAWFISH
BOUDIN SAUSAGE, SWEET GRASS DAIRY
TOMME 28

JUMBO LUMP CRAB CAKE, FRIED GREEN
TOMATOES, BRANDY SAUCE 32

KABOCHA SQUASH SOUP, CONFIT QUAIL
22

THIRD

GRILLED PAINTED HILLS BEEF
TENDERLOIN, SAUTEED FJORD NORWAY
STEELHEAD, WHITE & GREEN ASPARAGUS,
MUSHROOMS, JUNIPER SMOKE 52

BRAISED VIRGINIA WILD STRIPED BASS,
BRUSSEL SPROUT LEAVES, CHARRED
VIDALIA SCALLION BUTTER 32

PAINTED HILLS BEEF FILET, BRAISED
BELGIUM ENDIVE, BELUGA LENTILS, WILD
MUSHROOMS 48

FOURTH

RASPBERRY MACARON, LEMON SORBET 16

CHOCOLATE MILLE FEUILLE, HAZELNUT
SABLET, MILK CHOCOLATE ICE CREAM 18

CHEESE PLATE FEATURING A SELECTON OF
ARTISNAL CHEESES, GRAIN MUSTARD,
SOURDOUGH BREAD FROM THE PATISSERIE
18

MIGNARDISE