

Four Course Tasting Menu

\$40 per person, \$50 Paired with Wine Tasting

First Course Choice of:

Five Local Oysters on the Half Shell

Mignonette, Cocktail Sauce

Beef Tartare

Sunny Side Up Quail Egg

Chicken Liver Mousse

Mostarda, Croutons

Crispy "Truffles"

Yukon Potato, Truffle Cheese, Truffle Oil

Nicolas Feuillatte, Brut Rosé, Champagne, FRA nv \$10 glass

Second Course Choice of:

Roasted Organic Beets

Cypress Grove Goat Cheese, Pistachios

Wood Roasted Prawns

Chorizo, Caperberries, Garlic

Cup of Gumbo *or* Today's Soup

Chateau Ste. Michelle Sauvignon Blanc, Horse Heaven Hills, WA 2008 \$9 glass / \$34 bottle

Third Course Choice of:

Pan Seared Taylor Shellfish Farms Scallops

Bluebird Grain Farms Emmer Farro "Hunter's Style," Sage Butter Sauce

Cider-Chile Glazed Pork Back Ribs

Cheddar Baked Anson Mills Grits

Special Grind Burger

Cabernet Onions, House made Pickles, Hand-cut Fries

Ricotta Gnocchi

Caramelized Butternut Squash, Smoked Hazelnuts, Pecorino

Wine by Joe Pinot Noir, Willamette Valley, OR 2008 \$11 glass / \$42 bottle

Fourth Course Choice of:

Ooooey Gooey Chocolate Cake

Bing Cherry Clafouti

Crème Chantilly

Green Apple Panna Cotta

Cider Syrup, Blackberry Sorbet

Falchini, Vin Santo del Chianti, IT 2001 \$9 glass

* Meats, eggs or shellfish that are served raw or undercooked to your specification may increase your risk of food borne illness, especially if you have certain medical conditions.