

# *Friday, July 31<sup>st</sup> 2010*

## *First Course*

- Classic French Onion Soup gratinée with Gruyere cheese 7.
- Little Neck Clam & Local Garden Chowder with extra virgin olive oil 6.
- Heart of Romaine Salad with artichokes, egg, roasted red peppers & cracked pepper-Parmigiano dressing 11.
- Organic Baby Greens Salad with roasted tomatoes, cucumbers, house made croutons & red wine vinaigrette 8.
- Spinach Salad with Black Forest ham, fig Bruleé, Chevre, Marcona almonds & red raspberry vinaigrette 12.
- Fried Green Tomatoes with Chevre, baby greens, spicy tomato gastrique & balsamic reduction 9.
- Watermelon & Baby Arugula Salad with feta cheese, olives, mint, shaved onion & preserved lemon vinaigrette 13.
- Rare Grilled Yellow Fin Tuna Salad with classic Niçoise Garnish & roasted tomato-Sherry vinaigrette 15.
- Certified Angus Steak Tartare with organic baby greens, cracked pepper & sea salt gaufrettes 14.
- Antipasti of Artisan salamis, house made Mozzarella, house garnish & crostini 15.
- Flash *Sautéed* Calamari with baby greens, spicy crushed tomatoes, Genoese basil & lemon pepper aioli 9.
- Portabella Mushroom with creamed spinach, goat cheese, apple wood bacon, lump crab, balsamic & chive oil 15.
- Artisan Cheese course with dried fruit conserve & crostini 11.

## *Main Course*

- Grilled Coulotte Steak Frites Lyonnaise with dressed organic baby greens & Meridian steak sauce 18.
- Certified Angus NY Strip Steak Au Poivre with potato puree, roasted vegetables & wild mushroom-Cognac sauce 30.
- Grilled 14 oz. Ribeye with roasted shallot- herb smashed potatoes, French beans & Gorgonzola-port butter 29.
- Sautéed Veal Scaloppini with creamy polenta, spinach, cherry tomatoes, bacon, rosemary & Parmigiano 24.
- Pan Roasted Rack of Lamb with creamed potatoes, wild mushrooms, grilled eggplant & Marsala jus 26.
- Crispy Pork Belly & Foie Gras with Chevre potato salad, grilled asparagus & Walter Farms plum sauce 25.
- Herb Roasted *Local* White Pheasant with roasted potatoes, local Swiss chard & natural herb jus 24.
- Duck 3 ways with orange thyme sweet potatoes, grilled summer squash & apricot glaze 28.
- House Made Three cheese Manicotti with wild mushrooms & creamy tomato sauce 18.
- House Made Tagliatelle Pasta with NC Shrimp, Local cherry tomatoes, black olives de Provence, Feta cheese & Lemon-herb broth 22.
- Grilled Atlantic Salmon with grilled corn on the cob, organic tomato tarte tatin & citrus-caper aioli 24.
- Grilled Yellow Fin Tuna with Toasted pine nut cous cous, cucumber- carrot compose & sweet Shoyu sauce 29.
- NC Tile Fish with white shrimp, Anson Mills stone ground grits, house made Andouille sausage & roasted tomato pan sauce 28.
- Seafood Risotto Milanese with saffron, fava beans, sun dried tomatoes & Parmigiano 24.
- Whole Fried Red Snapper with Mountain cabbage slaw, confit potatoes, remoulade & chive cocktail 29.