

Wednesday, March 10th 2010

First Course

- Classic French Onion Soup gratin with Gruyere cheese 7.
- White Bean & Chorizo Soup with Manchego- Almond pistou 6.
- Organic Baby Greens Salad with roasted tomatoes, cucumbers, house made croutons & red wine vinaigrette 8.
- Two Hearts Salad with chopped egg, balsamic grilled onions, croutons & Cracked pepper- Parmigiano dressing 10.
- Frisée Salad with apple wood lardons, Spanish Chevre, soft poached egg & sherry vinaigrette 11.
- Rare Grilled Yellow Fin Tuna Salad with classic Niçoise Garnish & roasted tomato vinaigrette 15.
- USDA Prime Steak Tartare with organic baby greens, cracked pepper & sea salt gaufrettes 12.
- Crispy Pork Belly with herb potato galette, Frisée & shiitake mushroom pan sauce 10.
- Antipasti of Artisan salamis, house made Mozzarella, house garnish & crostini 15.
- Fried Gulf Oysters with creamed spinach, apple wood smoked bacon & lemon hollandaise 12.
- Flash *Sautéed* Calamari with baby greens, spicy crushed tomatoes, Genoese basil & lemon pepper aioli 9.
- Steamed Prince Edward Island Mussels with garlic, shallots, white wine, cream & Bruschetta 13.
- 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.
- USDA Prime NY Strip Steak Au Poivre with potato puree, roasted vegetables & wild mushroom-Cognac sauce 30.
- Grilled 14oz Ribeye with bacon-chive bread pudding, candied carrots & Foie Gras Bordelaise 29.
- Sautéed Veal Scaloppini with Parmigiano polenta, buttered spinach & sun dried tomato-caper pan sauce 24.
- Pan Roasted Rack of Lamb with mashed sweet potatoes, French beans & black currant-Ruby Port demi glace 25.
- Bacon Barded Antelope Tournedos with herbed-Asiago croquettes, spinach & balsamic BBQ 28.
- Pan Fried Sweet Breads with Butternut squash-green apple puree, grilled zucchini & apple bacon-pommery demi 22.
- Grilled Buffalo Flank Steak with Chevre mashed potatoes, braised leeks & Chimichurri 25.
- Local White Pheasant "Pot Pie" with pan seared breast, roasted root vegetables, sweet peas & vol au vent 25.
- Duck 2 ways with Dauphinoise potatoes, sautéed squash, green beans & Marsala reduction 28.
- Roasted Root Vegetable Manicotti with herbed ricotta, Mascarpone & pesto cream sauce 18.
- House made Tagliatelle Pasta Bolognese with Pancetta, Guanciale, basil chiffonade, Parmigiano cheese & Ligurian olive oil 19.
- Grilled Yellow Fin Tuna with baby carrot-artichoke risotto, organic baby choy & honey lime ponzu 28.
- Grilled Atlantic Salmon with rosti potatoes, grilled asparagus & sun dried tomato-olive tapenade 24.
- NC Striped Bass with Carolina White Shrimp, Anson Mills stone ground grits, house made Andouille sausage & roasted tomato pan sauce 27.
- Pan Seared Sea Scallop Risotto with asparagus, house made pancetta & Pecorino Ginepro cheese 24.
- Whole Roasted Branzino with sweet black rice-Sea Island pea hoppin' john, sautéed spinach & Salmoriglio sauce 28.