

# *Thursday, May 16<sup>th</sup> 2012*

## *First Course*

- Classic French Onion Soup gratinée with aged Gruyère 7.
- Potato-Organic Leek Soup with crispy Prosciutto & cold pressed olive oil 6.
- Organic Baby Greens Salad with roasted tomatoes, cucumber, house made croutons & aged red wine vinaigrette 8.
- Baby Spinach Salad with fennel, bacon, Bleu cheese & Balsamic vinaigrette 12.
- Hydroponic Little Gem Red Romaine Salad with boiled egg, black olives de Provence, Parmigiano frico, house made croutons & cracked pepper-Parmigiano dressing 11.
- Rare Grilled Yellowfin Tuna Salad with classic Niçoise garnish & roasted tomato-sherry vinaigrette 15.
- Steak Tartare with organic baby greens, cracked pepper & sea salt gaufrettes 14.
- Antipasti of Artisan salamis, house made mozzarella, house garnish & crostini 15.
- Sautéed Escargots with organic radicchio & bacon-balsamic aioli 10.
- Seared Foie Gras with sautéed melon, micro greens & aged balsamic 16.
- Flash *Sautéed* Calamari with baby greens, spicy crushed tomatoes, Genoese basil & lemon pepper aioli 10.
- Steamed Prince Edward Island Mussels with garlic, shallots, cream, white wine & bruschetta 13.
- Fried NC Oysters with creamed spinach, applewood smoked bacon & lemon hollandaise 12.
- Artisan Cheese Course with dried fruit compote & crostini 11.

## *Main Course*

- Grilled Bistro Steak Frites Lyonnaise with dressed organic baby greens & Maitre d'hotel butter 22.
- Seared NY Strip Steak Au Poivre with potato puree, roasted vegetables & wild mushroom-cognac sauce 30.
- Grilled 14 oz. Ribeye with spinach-artichoke spoon bread, asparagus, escarole & Key Lime-pepper butter 32.
- Grilled Antelope with Shore Farms baby carrots, grilled Spring onions, rainbow chard & sun dried tomato demi 29.
- Sautéed Veal Scaloppini with creamy polenta, Porcini mushrooms & Madeira pan sauce 24.
- Applewood Bacon wrapped NC Saddle of Rabbit with roasted leg, Fava bean-Morel ragout, Cipollini onions, pommes Lyonnaise & Savory pan jus 29.
- House made Chitarra Pasta Carbonara with Rock Shrimp, sweet peas, Morel mushrooms & Parmigiano 22.
- House Made wild Mushroom-Chevre Agnolotti with spinach & roasted red pepper-ricotta cream sauce 18.
- Pan Fried *Local* Poulet Rouge Chicken with house made sausage-potato hash, escarole & Madeira pan sauce 22.
- Duck 5 ways with dirty rice, sautéed scapes, escarole & Cipollini onion-Piopinni mushroom port wine sauce 28.
- Grilled Faroe Island Salmon with sautéed French beans, farro & grape tomato-basil relish 26.
- Grilled Yellowfin Tuna with lemon confit potatoes, braised organic bok choy & mixed olive tapenade 28.
- Seared NC Black Grouper with Shrimp, Anson Mills stone ground grits, trinity, house made Andouille sausage & roasted tomato-tarragon pan sauce 29.
- Seared Sea Scallop Risotto with asparagus, heirloom tomatoes, pancetta & Parmigiano 26.
- Sautéed Soft Shell Crab with white asparagus, fingerling potatoes & sun dried tomato butter 22.