

..... **APPETIZERS**

CORN AND CRAB CHOWDER

Corn and Crab Chowder	9
Bourgogne Matrot (Burgundy) '14	13/52
Puligny Montrachet Bachelet Monnot (Burgundy) '14	35/140

BEEF CARPACCIO

shaved horseradish, pickled celery, herbs, salsa verde	18
Rosé Triennes (Méditerranée) '15	10/40
Champagne Pouillon "1er cru Vallée de la Marne, Rosé de Maceration" Brut Rosé	35/150

SEARED FOIE GRAS

Louisiana figs, smoked onion cream, cornbread croutons, rosemary oil	20
Moscato d' Asti Marcarini (Piedmont) '14	8/36
Sauternes Château Riviere (Bordeaux) '12	25/100

JUMBO LUMP CRAB SALAD

local satsuma segments, watermelon radish, shaved red onion, creamy satsuma vinaigrette	18
Grüner Veltliner Hirsch "Heiligenstein" (Kamptal) '15	14/55
Champagne Pierre Peters "Cuvée de Reserve, Blanc de Blanc" Brut	35/175

..... **ENTREES**

16OZ RIBEYE, DRY-AGED 55 DAYS

roasted wild mushrooms, crispy fingerling potatoes, herb brown butter	65
Cabernet Sauvignon Andrew Will (Columbia Valley) '14	25/99
Cabernet Sauvignon Jarvis (Napa) '10 (375ml)	60/120

CEDAR KEY CLAMS

house pancetta, potato gnocchi, peas	29
Viura Lopez de Heredia "Gravonia" (Rioja) '06	15/60
Meursault Jean-Michel Gaunoux (Burgundy) '12	30/120

SEARED NIMAN RANCH PORK CHOP

black truffle sweet potato risotto, crispy brussels sprouts	39
Bourgogne Thevenet "Bussières Les Clos" (Burgundy) '14	12/48
Barolo Brovia (Piedmont) '11	31/125

PECAN BROWN BUTTERED GROUPER

butternut squash puree, field peas, cherry tomato salad	39
Bianco Occhipinti "SP68" (Sicily) '15	16/63
Bianco Château Musar (Bekaa Valley) '14	21/85

..... **GROWER CHAMPAGNES**

We are very fortunate to offer you some very rare wines. Grower Champagne house's grow all of their own grapes and make all of their own wine. They might be a little less known, but the quality, passion, and overall integrity is something we stand for. We are honored to share these great wines and hope you enjoy.

Vilmart "1er Cru Rilly la Montagne Grand Cellier" Brut	150
Margaine 1er Cru, à Villers-Marmery Marne" Brut	99
Pierre Peters "Cuvée de Reserve, Blanc de Blanc" Brut	145
R. Pouillon "1er Cru Mareuil-sur-Aÿ, Solera" Brut	130
Gaston Chiquet "Tradition" Brut (Magnum 1.5L)	190
R. Pouillon "1er Cru Vallée de la Marne, Rosé de Maceration" Brut Rosé	150

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.