



**February/March 2010**  
*Our Eleventh Year*

***First Courses***

**Red Watercress and Lolla Rossa Salad**

*hearts of palm, satsuma orange, sesame sable, red onion-buttermilk dressing*

**Cream of Cauliflower and Potato Soup**

*grilled shrimp, golden raisins, cauliflower "cous cous"*

**Potted Chicken Liver and Foie Gras Mousse**

*apple pie brioche, red wine jam, Calvados-walnut coulis*

**Tuna and Red Sweet Crab Ceviche**

*chile "snow", fingerlimes, plantains, chilled avocado soup*

**Grilled Octopus**

*fingerling potatoes, chiles, sherry, pea shoots, pickled peppers*

**Burrata Cheese & Warm Marinated Olive Plate**

*marcona almonds, grilled whole wheat focaccia, fennel pickles, Romesco*

**Buffalo Style Quail Breast**

*grilled romaine lettuce, pizza palmier, sunchoke ranch dressing*

***Entrées***

**Grilled Virginia Wild Striped Bass**

*falafel, braised escarole, eggplant caviar, mint and sundried tomato jus*

**Roasted Rabbit Loin "Porchetta"**

*smoked farmer's cheese, Carolina Gold rice, walnut & fennel seed granola, red wine sauce*

**Pan Seared Scallops**

*citrus and tarragon salad, truffled parsnip purée, oxtail broth*

**Grilled Kobe Flat Iron Steak**

*sweet potato churros, Brussels sprout hash, chipotle chimichurri*

**Ten Bean "Cassoulet"**

*artichoke soubise, roasted cremini mushrooms, grilled endive, bagna couda*

**Olive Crusted Tuna Loin**

*braised calamari, dill potatoes, crushed egg, Provencal nage*

**Coffee Scented Brinkley Farms Pork Loin**

*poppy seed gnocchi, Canadian bacon consommé, maple hollandaise*

**Lamb Osso Bucco**

*cocoa nib, roasted beet risotto, broccoli rabe, tomatillo sauce*

**Pan Roasted North Carolina Vermillion Snapper**

*broccoli kim chee, grilled bamboo rice cakes, soy caramel*