



**March 2010**  
*Our Eleventh Year*

***First Courses***

**Red Watercress and Lolla Rossa Salad \$10.00**  
*hearts of palm, satsuma orange, sesame sable, red onion-buttermilk dressing*

**Cream of Cauliflower and Potato Soup \$8.00**  
*grilled shrimp, golden raisins, cauliflower "cous cous"*

**Potted Chicken Liver and Foie Gras Mousse \$11.00**  
*apple pie brioche, red wine jam, Calvados-walnut coulis*

**Tuna and Red Sweet Crab Ceviche \$12.50**  
*chile "snow", fingerlimes, plantains, chilled avocado soup*

**Grilled Octopus \$9.00**  
*fingerling potatoes, chiles, sherry, pea shoots, pickled peppers*

**Burrata Cheese & Warm Marinated Olive Plate \$7.50**  
*Marcona almonds, grilled whole wheat focaccia, fennel pickles, Romesco*

**Buffalo Style Quail Breast \$14.00**  
*grilled romaine lettuce, pizza palmier, sunchoke ranch dressing*

***Entrées***

**Pan Seared Scallops \$26.00**  
*citrus and tarragon salad, truffled parsnip purée, oxtail broth*

**Coffee Scented Brinkley Farms Pork Loin \$23.00**  
*poppy seed gnocchi, Canadian bacon consommé, maple hollandaise*

**Olive Crusted Tuna Loin \$24.50**  
*braised calamari, dill potatoes, crushed egg, Provencal nage*

**Grilled Kobe Flat Iron Steak \$27.00**  
*sweet potato churros, Brussels sprout hash, chipotle chimichurri*

**Ten Bean "Cassoulet" \$22.00**  
*artichoke soubise, roasted cremini mushrooms, grilled endive, bagna couda*

**Grilled Virginia Wild Striped Bass \$32.00**  
*falafel, braised escarole, eggplant caviar, mint and sundried tomato jus*

**Roasted Rabbit Loin "Porchetta" \$25.00**  
*smoked farmer's cheese, Carolina Gold rice, walnut & fennel seed granola, red wine sauce*

**Lamb Osso Bucco \$34.00**  
*cocoa nib, roasted beet risotto, broccoli rabe, tomatillo sauce*

**Pan Roasted North Carolina Vermillion Snapper \$28.00**  
*broccoli kim chee, grilled bamboo rice cakes, soy caramel*

*An 18% gratuity will be added to all parties of 5 or more. No separate or split checks, please.*

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