

2/2008

AUGUST

Sample Dinner Menu

COLD APPETIZERS

Organic greens with pumpkin seed brittle, Point Reyes blue cheese and pumpkin seed oil vinaigrette

8.00

Foie gras prepared three ways

18.00

Salad of *heirloom beets*, crab meat, Allan Benton's cherry wood bacon, mustard greens and quail eggs with black-eyed pea croutons

10.00

Local vegetable "*chop salad*" with champagne vinaigrette, fresh herbs, and fennel

10.00

Chilled *cucumber* and buttermilk soup with house smoked wild-salmon and crabmeat

12.00

WARM APPETIZERS

Hand-made potato *gnocchi* tossed with blue crab and winter truffle

12.00

P&J Oysters: crispy fried with Louisiana caviar "ranch dressing," pepper seared with country ham and truffle spoon bread, horseradish crusted

13.00

Pan-fried veal *sweetbreads* with garlic, wild mushrooms, and purple plums

11.00

Honey Island *chanterelle* and wild onion tarte with lacquered *Berkshire pork* "cracklin" salad

14.00

FISH

Crispy-seared *lane snapper* with silver queen corn and local crabmeat

32.00

Wild Copper River king *salmon*: olive oil poached, tartar and pan-roasted

30.00

Herb-crusted *lemonfish* with confit tomato, artichokes and chorizo

27.00

FOWL

Mayhaw-glazed bobwhite *quail* with baby bok choy, rice vermicelli
and lemongrass broth

29.00

Sugar and spice *duckling* with Anson Mills grits, roasted duck
foie gras and quince

28.00

Whole roasted Joe Dobie's *chicken* with local vegetables and black trumpets
for two persons

46.00

MEAT AND GAME

USDA *prime filet of beef* with greens, porcini and smoked marrow

36.00

Jim McCloud's *rabbit* cooked two ways over artichokes barigoule
and squash blossoms

30.00

Slow-cooked Berkshire *pork belly* and butter-poached Maine *lobster*
with black truffles and pommes maxime

35.00

5 COURSE TASTING MENU

Grilled *watermelon* and heirloom tomato salad with 25 year old balsamic
Cristalino, Sparkling Brut Rose, Cava, Spain

Pan-roast *redfish* with basil risotto, crispy fried sweet tomatoes and aioli
Voigner, Treana, Central Sonoma Coast, 2004

House-made *rabbit sausage* with white bean and Cherokee purple tomato salad
Pinot Noir, Acacia, Napa Valley, 2005

Slow-braised Kobe *beef short rib* with Jerusalem artichoke, asparagus, and
roasted tomato vinaigrette

Syrah, Tensley "Colson Canyon," Santa Barbara 2005

Green tomato pie with Creole tomato sorbet
Essencia, California Orange Muscat, Quady

\$70.00

\$95.00 with wine pairing

JOHN BESH "DEGUSTATION"

Menu designed nightly by Chef Besh and paired with extraordinary wines.

Due to the complexity and length of this menu we ask that only the
entire table participate

Please allow at minimum 3 hours for dinner

\$150.00 per person