

# CHEF'S SELECTIONS

TUESDAY, APRIL 21, 2009

## DRINK FEATURES

Etude, Pinot Noir, Carneros, 2006 \$75

Marquis de Grinon, "Caliza", Valdepusa, Spain 2004 \$54

## SPRING SANGRIA \$9

white wine, Stolli berry vodka, fresh fruit

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## MUSHROOM BISQUE \$4/6

white truffle oil, chives

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## HIGH COTTON CHARCUTERIE \$15

calabrese, duck liver mousse,  
sopresetta, duck rillettes, veal pâté

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## LOCAL SOFTSHELL CRAB "BLT" \$14/27

Allen Benton's bacon, fried green tomato, romaine lettuce,  
jalapeño tartar sauce

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## DOMESTIC ARTISAN CHEESE BOARD \$11

Coupolé, Queso de Mano,  
8 year cheddar, Haystack

## KEY LIME PIE \$7.50

pecan crust, raspberry coulis, whipped cream

## BANANA WALNUT SOUFFLÉ \$8

vanilla bean ice cream, fudge sauce

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