



PRIX FIXE MENU APPETIZERS

Beet Puzzle and Niçoise Olive
Pomegranate Vinegar, Muscat Raisin, Cream Cheese

Chesapeake Orchard Point Oyster
Aronia "Mignonette", Sweet Onion, Kampot Pepper

Diver Sea Scallops
Red Beet Gnocchi, Sea Bean Cream with Wasabi, Scallop Crisp

Chesapeake Bay Blue Crab Tea
Jumbo Lump Crab, Chili Oil Pearls, Black Sesame, Tomato

Macho Farm Veal Tartare and Burgundy Snails
Soubise, Crispy Yukon Gold Potato, Gorgonzola, Petit Herbs

Foie Gras and Perigord Truffle Mousse
Pistachio Sponge Cake, Rosehip, Malt Brioche

Truffle Arborio Risotto
Onsen Hen Egg, Parmigiano Reggiano di Vacche Rosse, Périgord Truffle

ENTREES

Seared Yellowtail Amberjack
Virginia Celtuce, Shitake, Shield Sorrel, Vin Jaune Sauce

Beeswax Poached King Salmon
Tri Color Vichy Carrots, Bee Pollen Roe, Green Carrot Sauce

Lobster Gratin
*Vanilla Chili Nantua Sauce
Parisienne Root Vegetables, Lobster Kropék*

Pan Seared Muscovy Duck Breast
*Cranberry, Chestnut Cannelloni, Glazed Quince
Turnips, Duck Bone Reduction*

Filet of Martin's Angus Prime Beef
*Radicchio Treviso, Black Garlic, Red Ace Beet
Perilla Herb, Shiraz Red Wine Jus*

Bison Strip Loin
*Yellow Corn Soufflé, Green Beans, Beef Bacon
Roasted Tomato, Baked Potato, Barbecue Spices*

Seared Venison Loin
*Savora Mustard, Elderberry, Celery Root
Red Cabbage, Mustard Seed Jus*

DESSERTS

Tart Carabica
*Chocolate Sablé Breton, Cara Crackine
Ethiopian Arabica Tropilia Mousse, Caramelized Coffee Hazelnuts*

Greek Yogurt and Ginger Blanc Mange
*Sweet Orange Reduction, Almond Pain de Gênes
Crystallized Ginger, Greek Yogurt Sorbet*

Wild Flower Honey Poached Pear
*Rice Crispy Peanut Butter, Butterscotch Crèmeux
Toasted Peanut, Pear Espuma*

Piña Colada
Speculoos Mascarpone Puff, Pineapple Lime Gel, Piña Colada Granita

Frozen Raspberry Lemon Bomb
*White Chocolate Lemon Ice Cream
Raspberry Mousse, Meringue*

Everything Chocolate
*Tropilia Chocolate Bar, Gianduja Noir Chantilly Tube
Flexi-Milk Ganache, White Chocolate Powder, Cocoa Nib Ice Cream*

PRIX FIXE MENU~ONE HUNDRED AND TWO DOLLARS

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.

CHEF'S TASTING MENU



Amuse Bouche
Chef's Daily Preparation

Alaskan King Crab Leg
Carrots, English Peas, Salted Mandarin, Mint and Caraway
Or
Black Salsify and D'Anjou Pear
Goat Milk Kefir, Crystal Lettuce, Chia Seeds

Dill Fried Rock Octopus
Smoked Hummus, French Radish
Or
Amish Celery and Celeriac Ravioli
Winter Perigord Truffle, Slow Cooked Hen Egg
Thyme Butter

Quail and Snail
Swiss Chard, Espuma Truffle, Fried Shallots
Or
Amish Kohlrabi
Sicilian Pistachio, Bergamot, Upland Cress, Apple Seed Oil

Bison Short Rib
White Grits, Black Onion Ash, Broccoli, Horseradish
Or
Pumpkin and Hash Brown Waffle
Pumpkin Butter, Pumpkin Seeds, Red Onion Jam

Pre-Dessert
Chef's Daily Preparation

Frozen Lime Nougat
Hazelnut Shell, Guanaja Cake, Gianduja Cubes

EXECUTIVE CHEF, **RALF SCHLEGEL**

TASTING MENU
ONE HUNDRED AND SEVENTEEN DOLLARS

CLASSIC WINE EXPERIENCE
TWO HUNDRED AND TWENTY-SEVEN DOLLARS

PREMIUM WINE EXPERIENCE
TWO HUNDRED AND NINETY-TWO DOLLARS

The Tasting Menu requires the participation of the entire table



Forbes
TRAVEL GUIDE

