



## 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 Kroppek*

***Pan Seared Muscovy Duck Breast***  
*Cranberry, Chestnut Cannelloni, 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*

### ***Charcoal Grilled Scottish Langoustine***

*Iced Green Juice, Easter Egg Radish, Charred Radish Oil  
Apple and Celery Gel, Nasturtium*

***Or***

### ***Topinambour Pot au Feu***

*Savoy Cabbage, Duck Egg Yolk, Perigord Truffle*

### ***Seared Dover Sole Filet***

*Ossetra Caviar, Lincoln Leek, Butter Ball Potato*

***Or***

### ***Shallot Soubise Tortellini***

*Grilled Broccoli Rabe, Mandarin Zest, Tarragon Pecorino Flan*

### ***Oxtail Beef Ravioli***

*Foie Gras, Sherry, Chives, Oxtail Broth*

***Or***

### ***Cauliflower Coral***

*Buttermilk, Sea Buckthorn, Pom Pom Blanc, Spruce Needle Oil*

### ***Seared Guinea Hen***

*Crispy Skin, Braised Pear, Barigoule Artichoke  
Preserved Lemon, Sorrel, Hen Jus*

***Or***

### ***Black Salsify and Black Trumpet***

*Poppy Seed, Pink Grapefruit, Rye Porridge*

### ***Pre-Dessert***

*Chef's Daily Preparation*

### ***Winter Fruit Date Cake***

*Blood Orange Bavarian, Medjool Date  
Red Currant Ice Cream*

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



**Forbes**  
TRAVEL GUIDE

