



## PRIX FIXE MENU

ONE HUNDRED AND TWO DOLLARS

### APPETIZERS

*Beet and Olive Puzzle | Pomegranate Vinegar | Muscat Raisin*

*Chesapeake Orchard Point Oyster | Aronia “Mignonette”*

*Diver Sea Scallops | Red Beet Gnocchi | Sea Bean Cream | Wasabi*

*Blue Crab “Vakuumpopf” | Jumbo Lump Crab | Chili Oil Pearls*

*Macho Farm Veal Tartare | Burgundy Snails | Gorgonzola*

*Virginia Quail | Swiss Chard | Truffle Espuma*

*Arborio Risotto | Perigord Truffle | Onsen Hen Egg*

### ENTREES

*Yellowtail Amberjack | Wild Shiitake | Vin Jaune Sauce*

*King Salmon Yew Wood “Bento” | Salmon Roe | Brown Butter Emulsion*

*Lobster Gratin | Parisienne Root Vegetable | Nantua Sauce*

*Spring “Kaninchen Rouladen” | Amish Kohlrabi | Perigord Truffle*

*Martin’s Angus Prime Beef | Bone Marrow Gnocchi | Bordelaise Sauce*

*New Frontier Bison Strip Loin | Yellow Corn Soufflé | Barbecue Spice*

*Elysian Field Farm Lamb | Ramp Yogurt | Yukon Gold Potato*

### DESSERTS

*Tart Carabica | Ethiopian Arabica Tropilia Mousse | Chocolate Sablé*

*Blanc Mange | Almond Pain de Gène | Greek Yogurt Sorbet*

*Honey Poached Pear | Peanut Butter Rice Crispy | Pear Espuma*

*Piña Colada | Speculoos Mascarpone Puff | Granita*

*Raspberry Lemon Bomb | Opalis White Chocolate | Lemon Ice Cream*

*Everything Chocolate | Tropilia Chocolate Bar | Cocoa Nib Ice Cream*



\*\*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.



## 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

### *Amuse Bouche*

*Maryland Soft Shell Crab | Kohlrabi Kimchi | Kiwi Broth*

*Or*

*California Artichoke | Lemongrass and Almonds | Mandarin Verjus*

*Mediterranean Turbot | Green Pea Sorbet | Sauce Vierge*

*Or*

*Salt Baked "Lancaster Beets" | Perigord Truffle | Miner's Lettuce*

*Amish Rabbit Loin | Purple Haze Carrot | Ramp Broth*

*Or*

*Languedoc White "Asperge" | Yukon Gold Potato | Seaberry Hollandaise*

*Elysian Field Rack of Lamb | Bergamot | Fava Bean*

*Or*

*Heritage Baby Vegetables | Garden Herbs | Parsley Crème*

### *Pre-Dessert*

*Japanese Sakura | Salted Guanaja Cake | Green Tea Streusel*

EXECUTIVE CHEF, RALF SCHLEGEL

