



PRIX FIXE MENU

ONE HUNDRED AND TWO DOLLARS

APPETIZERS

Waldorf Salad | Black Walnut | Finger Lime Walnut Oil Aioli

Chesapeake Orchard Point Oysters | Local Aronia Berry Vinegar Mignonette

Diver Scallops | Saffron and Citrus Fruit Salad | Pernod | Sauce Maitaise

Mediterranean Red Mullet | Pickled Vegetables | Black Garlic

Oxtail Consommé | Beef Tartare | Foie Gras Medallion | Sherry Wine

Virginia Quail and Burgundy Snail | Ramps | Pancake Ball | Blue D'Auvergne

Chesapeake Blue Crab | Arborio Risotto | Petit Pois

Hudson Valley Foie Terrine | Coffee Marbling | Blackberry | Brioche

ENTREES

Black Bass | Squid Ink Yucca Root | Sea Urchin | Roasted Fish Bone Broth

King Salmon Yew Wood "Bento" | Amish Bees Wax | Brown Butter Emulsion

Lobster "Gratiné" | Parisienne Root Vegetable | Nantua Sauce

Pennsylvania Marcho Farm Veal Chop | White Asparagus | Sage Butter | Veal Jus

Martin's Angus Prime Beef | Baby Root Vegetable | Morel | Bordelaise Sauce

New Frontier Bison Strip Loin | Broccoli Pecorino Flan | Blueberry BBQ Sauce

Quebec Salt Meadow Lamb | Rutabaga | Stinging Nettle | Black Garlic Sauce

DESSERTS

Hazelnut and Black Currant Petit Gâteau | Dulcey Crèmeux | Black Currant Sorbet

Sicilian Pistachio and Chocolate Chaud-Froid | Pistachio Soufflé | Cherry Marmalade

Meyer Lemon Tayberry Sablé | Red Poppy Frozen Marshmallow | Tayberry Sorbet

Sea Salt Caramel Coffee Tart | Blood Orange | Pomegranate | Bourbon Ice Cream

Honey Marzipan Croustillant | Apricot Caviar | Rosemary Ice Cream

Exotic Chocolate Bar | Banana Bread | Tonka Crèmeux | Coconut Milk Sorbet

**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.



*“We never repent of having eaten too little”
-Thomas Jefferson*

TASTING MENU

ONE HUNDRED AND SEVENTEEN DOLLARS

CLASSIC WINE EXPERIENCE

TWO HUNDRED AND TWENTY-SEVEN DOLLARS

PREMIUM WINE EXPERIENCE

THREE HUNDRED AND TWELVE DOLLARS

Amuse Bouche

Soft Shell Blue Crab | Wheat Beer Tempura | Spring Sauce Verde

Or

Green English Pea Risotto | Hen Egg Yolk Confit | Pea Blossom

Mediterranean Wild Turbot | Banana | Ossetra Caviar | Green Sorrel

Or

Morel Fricassée | Green Almonds | White Polenta | Meyer Lemon Geleé

Spring Poussin Crêpinette | Fiddlehead Ferns | Morel | Chive Foam

Or

Roasted Kohlrabi | Ricotta | Ramps | Macadamia Nuts | Sweet Yellow Pepper Sauce

Picanha | White Asparagus | Port Reduction | Hollandaise

Or

Green & White French Asparagus | Yuzu Whey Sauce

Pre-Dessert

Mon Cherie | Chocolate Sponge | Brandied Cherries | Vanilla Ice Cream

EXECUTIVE CHEF, RALF SCHLEGEL

