



## 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 Maltaise*

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

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

*Chesapeake Blue Crab Risotto | Arborio Risotto | Petit Pois*

*Hudson Valley Foie Terrine | Coffee Marbling | Blackberry | Brioche*

### ENTREES

*Mediterranean Wild Turbot | Banana | Ossetra Caviar | Green Sorrel*

*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

THE WINE EXPERIENCE  
TWO HUNDRED AND SIXTY SEVEN DOLLARS

*Amuse Bouche*

*Galician Octopus | Potato Aioli | Spanish Paprika | Sherry Gelée*

*Or*

*White Gazpacho | Marcona and Green Almond | Apple Cider Sorbet*

*Macquarie Island Chilean Sea Bass | Fennel and Pernot | Black Elderberry Glaze*

*Or*

*Hen Egg Garganelli | Porcini Mushrooms | Eggplant Sugo | Parsley Emulsion*

*Rabbit Loin Suprême | Chanterelle Mushroom | Spring Swiss Chard | Fava Beans*

*Or*

*Stinging Nettle Potato Nocca | Baby Carrots | Nettle Pesto | Carrot Sauce*

*Martin Prime Beef Tenderloin | Peruvian Pink Peppercorn | Blueberry Soubise*

*Or*

*Caramelized White Asparagus Puff Pastry | Summer Truffle | Tarragon Sauce*

*Pre- Dessert*

*Violet Crèmeux | Goat Cheese Mousse | Lemon Verbena | Amish Honey*

EXECUTIVE CHEF, RALF SCHLEGEL

