



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

Oxtail Consommé | Beef Tartare | Foie Gras Medallion

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

Virginia Quail | Swiss Chard | Truffle Espuma

Arborio Risotto Nero | Octopus Carpaccio | Bell Pepper Vinaigrette

ENTREES

Dover Sole | Dutch Shrimp | Bolognese | Fennel

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

Lobster Gratin | Parisienne Root Vegetable | Nantua Sauce

Spring Rabbit Roulade | Amish Kohlrabi and Carrots | Ramps

Martin's Angus Prime Beef | Bone Marrow Gnocchi | Bordelaise Sauce

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

Elysian Field Farm Lamb | Fava Bean | Bergamot

DESSERTS

Tart Carabica | Ethiopian Arabica Tropilia Mousse | Chocolate Sablé

Blanc Mange | Almond Pain de Gêne | Greek Yogurt Sorbet

Açaí Berry Frozen Island | Yuzu Lemon | White Sesame

Sicilian Pistachio Petit Gâteau | Pomegranate | Tayberry Sorbet

Exotic Mont Blanc | Coconut Meringue | Mango and Saffron Chutney

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

Matjes Herring | Green Bean | Soubise

Or

Amish Cucumber | Bronze Fennel | Lovage Crème

Chesapeake Rockfish | Toasted Buckweat | Espelette Butter

Or

Yellow Wax Bean | Bosc Pear | Confit Egg Yolk

Spring Cornish Hen | Cherry | Walnut Cream

Or

Fried Squash Blossom | Wild Rice | Green Squash Sauce

Pennsylvania Veal Medallion | Sweet Pea Dumpling | Sage Mustard

Or

Chef's Garden Tartelette | Green Asparagus | Roasted Garlic Hollandaise

Pre-Dessert

Exotic Baba Au Rhum | Coconut Espuma | Vanilla Rice Pudding Ice Cream

EXECUTIVE CHEF, RALF SCHLEGEL

