



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 Mignonette

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

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

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

Chesapeake Blue Crab Risotto | Arborio Risotto | Petit Pois

Hudson Valley Foie Terrine | Coffee Marbling | Blackberry | Brioche

ENTREES

Mediterranean Wild Turbot | Ossetra Caviar | Banana | 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

Wild Sockeye Salmon Carpaccio | Charred Pineapple | Young Coconut

Or

Gazpacho Consommé | Watermelon Prosciutto | Cucumber

Skull Island Prawn | Romanesco Sauce

Or

Amish Carrot “Risotto” | Spanish Saffron | Vacche Rose | Green Carrot Emulsion

Guinea Hen Breast | Australian Winter Truffle | Trumpet Mushroom

Or

Green Curry Fettuccini | Cucumber | Avocado | Celery

Grilled Veal Strip Steak | Amish Carrots | Local Sake | Chanterelle Mushroom

Or

Vermouth Batter Fried Squash Blossom | Ivory White Lentils | Almond Butter

Pre-Dessert

Peach Carpaccio | Quinoa Pudding | Gianduja Jelly | Blood Peach Pâte de Fruit

EXECUTIVE CHEF, RALF SCHLEGEL

