



## PRIX FIXE MENU

ONE HUNDRED AND TWO DOLLARS

### APPETIZERS

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

*Chesapeake Orchard Point Oyster | Rhubarb | Ginger*

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

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

*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 Bees Wax | Brown Butter Emulsion*

*Lobster Gratin | Parisienne Root Vegetable | Nantua Sauce*

*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 Gène | 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*

*Atlantic Black Bass Tartare | Wasabi | Young Cauliflower | Walleye Pike Caviar*  
*Or*

*Kohlrabi and Green Apple Carpaccio | Goat Cheese Crème | Elderberry*

*Dutch Brill Filet | Green Asparagus | Pinot Noir Butter*

*Or*

*Summer Truffle Salad | Fine Herbs | Truffle Bruschetta | Pecorino*

*Morel Stuffed Veal Breast | Snow Peas | White Onion*

*Or*

*Eggplant Semolina Gnocchi | Walnut | Pomegranate | Black Garlic*

*Côtelette of Porcelet | Jasmine Infused Cherries | Baby Turnips*

*Or*

*Baked Rosette of Celery Root | Piedmontese Hazelnuts | Bergamot Butter*

### *Pre-Dessert*

*Virginia Yellow Peach | Lavender Blossom | Tahitian Vanilla Meringue*

EXECUTIVE CHEF, RALF SCHLEGEL

