



## PRIX FIXE MENU

ONE HUNDRED AND TWO DOLLARS

### APPETIZERS

*Heirloom Tomatoes | Stracciatella di bufala | Smoked Almonds | Avocado Sorbet*

*Orchard Point Oysters | Local Aronia Berry Mignonette*

*Diver Scallops | Green Tomato Relish | Roe Miso Aioli | Kropiek*

*Gazpacho Consommé | Cured and Compressed Watermelon | Pepquinos*

*Virginia Quail and Burgundy Snail | Ramps | Pancake Puff | Bleu 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 "Gratine" | Parisienne Root Vegetable | Nantua Sauce*

*Pennsylvania Marcho Farm Veal Chop | Green Asparagus | Chanterelle Duxelles | Parsley Gel*

*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 | Kalamata Olive | Summer Squash | Rosemary Infused Lamb Jus*

### DESSERTS

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

*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*

*Peekytoe Crab | Yellow Watermelon and Tomato | Avocado | Coriander*

*Or*

*Chilled Sweet Yellow Corn Soup | Soy Bean Crisp*

*Saba Shioyaki | Sicilian Pistachio Cream | Potato Peel Broth | Watercress Oil*

*Or*

*Amish Cucumber Medley | Elderberry | Dill Crème | Yellow Mustard Seed*

*California Squab | Tamarillo | Sweet and Sour Sauce*

*Or*

*Slow Cooked Amish Fennel | French Summer Truffles | Job's Tears | Parmesan Foam*

*New Frontier Bison | Eggplant | Garden Peppers | Aji Amarillo*

*Or*

*Caraflex Baked in Caraway Dough | Savory Herb Oil | Baby Kale | Apple Sauerkraut Sauce*

### *Pre-Dessert*

*Sesame Praline Mousse | Roasted Plum Tartine | Caramelized Honey Ice Cream*

EXECUTIVE CHEF, RALF SCHLEGEL

