



PRIX FIXE MENU

ONE HUNDRED AND TWO DOLLARS

APPETIZERS

Gold Heirloom Tomato | Vincotto | Burrata | Red Bush Basil

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 Bee 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

Hazelnut and Black Currant Petit Gâteau | Dulcey Crèmeux | Milk Emulsion

Chaud-Froid Caramel Ginger Bergamote | Bergamote Soufflé | Speculoos Ice Cream

Açaí Berry Frozen Island | Yuzu Opalis Cream Cheese | White Sesame Soil

Everything Chocolate | Tropilia Chocolate Crunch Bar | Cocoa Nib Ice Cream

Honey Marzipan Croustillant | Mirabelle Caviar | Nougat Ice Cream

Exotic Chocolate Tart | Banana Bread | Chai Tea Infusion | Mango Saffron 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.



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

Compressed Summer Melon | Lemon Verbena | Chesapeake Crab

Or

Waldorf Salad | Black Walnut | Finger Lime Aioli

Ivory Wild King Salmon | Brioche Walnut Butter | Grape and Ginger Jam

Or

Braised Green Bean Cassoulet | Slow Cooked Hen Egg | Nectarine

Elysian Field Lamb Tenderloin | Legumes | Forelle Pear

Or

Baked Polenta Romana | Heirloom Tomato Sugo | Garden Sage

Walnut Smoked Martin Farm Beef Filet | Potato Russet Confit | Wood Sorrel

Or

Toy Box Eggplant | Black Curry | Goat Milk Yogurt | Squash Blossom

Pre-Dessert

Red Plum Terrine | Yuzu Sponge | Manjari Chocolate Mousse

EXECUTIVE CHEF, RALF SCHLEGEL

