



## 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 "Gratiné" | 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 Crémeux | Milk Emulsion*

*Chaud-Froid Caramel Ginger Bergamot | Bergamot 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*



\*\*Any change to the Tasting Menu will be subject to a supplement.

\*\*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*

*Sweet Corn “Gnocchi” | Cinco Jotas Iberico | Burgundy Truffle*

*Or*

*Polish Cauliflower | Butter Brioche | Quail Egg | Parsley Emulsion*

*Great Lakes Walleye Pike Confit | Ricotta Quenelles | White Onion Sauce*

*Or*

*Topinambur | Kale | Matcha | Burgundy Truffle*

*Guinea Fowl Supreme | Bartlett Pear | Cassis | Brussel Sprouts*

*Or*

*Onion and Goat Cheese Tarte Tatin | Shiraz Fig | Pickled Onion*

*Fallow Deer Saddle | Malabar Spinach | Candied Kumquat | Chestnut*

*Or*

*Spaghetti Squash | Pumpkin Paprika Goulash*

### *Pre-Dessert*

*Apple Pavlova | Caramel Thyme Sauce | Crème Fraiche Mousse | Compote*

EXECUTIVE CHEF, RALF SCHLEGEL

