



PRIX FIXE MENU

ONE HUNDRED AND TWO DOLLARS

APPETIZERS

Waldorf Salad | Black Walnut | Finger Lime Aioli

Chesapeake Orchard Point Oyster | Rhubarb | Ginger

Diver Scallops | Red Kuri Squash Purée | Pumpkin Seed Oil

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

Virginia Quail | Swiss Chard | Truffle Espuma

Maryland Blue Crab Risotto | Jumbo Lump Crab Meat | Crab Glaçage

ENTREES

Dover Sole | Dutch Shrimp | Amish Heirloom Tomato | Fennel

King Salmon Yew Wood “Bento” | Amish Bees 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 | Broccoli Pecorino Flan | Blueberry BBQ Sauce

West Virginia Rack of Lamb | Moroccan Harissa | Roasted Cremini Mushroom

DESSERTS

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

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

Frozen Açaí Berry “Half Moon” | Yuzu Opalis Cream Cheese | White Sesame Soil

Everything Chocolate | Tropicana 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

Sweet Corn “Gnocchi” | Pata Negra Iberico Ham | Burgundy Truffle

Or

Polish Cauliflower | Butter Brioche | Quail Egg | Parsley Emulsion

Great Lakes Walleye Pike Confit | Ricotta | White Onion Sauce

Or

Topinambur | Kale | Matcha | Burgundy Truffle

Squab Supreme | Bartlett Pear | Cassis | Brussel Sprouts

Or

Onion and Goat Cheese Tartelette | 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 | Apple Compote

EXECUTIVE CHEF, RALF SCHLEGEL



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