



PRIX FIXE MENU

ONE HUNDRED AND TWO DOLLARS

APPETIZERS

Waldorf Salad | Black Walnut | Finger Lime Aioli

Chesapeake Orchard Point Oysters | Cocktail Sauce Foam | Jalapeño Tabasco Pearls

Diver Scallops | Red Kuri Squash Purée | Pumpkin Seed Oil

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

Virginia Quail | Chestnut Stuffed Brussel Sprout | Cassis Poached Forelle Pear

*Truffle Arborio Risotto | Onsen Hen Egg | Parmigiano Reggiano di Vacche Rosse
~ Supplement White Truffle \$52~*

Hudson Valley Foie Terrine | Coffee Marbling | Blackberry Sauce | Parsley Purée

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

Pear and Chestnut Mont Blanc | Crispy Meringue | Bourbon Vanilla Espuma

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.



*“We never repent of having eaten too little”
-Thomas Jefferson*

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

Cured and Flamed Yellow Tail Amberjack | Avocado | Yuzu

Or

Spruce Braised Forelle Pear and Chicorée | Parsnip | Tarragon Oil

Saint Pierre Filet | Black Rouille | Saffron Fennel | Squid Ink Yucca

Or

Autumn Amish Gold Tomato | Pine Nuts | Goat Cheese

Black Angus Tortellini | Foie Gras | Sauce Albufera | Burgundy Truffle Jus

Or

Walnut and Lemon Balm Marinated Shiitake Mushroom | Parsley Root Agnolotti

New Frontier Bison Filet | Eggplant Confit | Black Mustard | Aged Rice Vinegar Jus

Or

Soy Bean Braised Lancaster Holland Leek | Toasted Peanuts | Mustard Greens

Pre-Dessert

Red Kuri Pumpkin Tart

Chocolate Hazelnut Sable | Caramelia Cremeux | Bourbon Ice Cream

EXECUTIVE CHEF, RALF SCHLEGEL



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