



Appetizers

SOUP DU JOUR...18

Chef's Daily Preparation

GRILLED WATERMELON SALAD...18

Feta / Pickled Shallots / Arugula / Aged Balsamic

CRISPY PORK BELLY BUNS...34

Pickled Cucumbers / Spicy Cherry Compote

FOIE GRAS TORCHON...38

Carrot Chutney / Luxardo / Brioche Crostini

BLT GNOCCHI...35/45

Tomato Confit / Pancetta / Caramelized Onions
Romano Cream Sauce

TUNA TARTARE...32

Pear / Pinenuts / Avocado Mousse
Orange-Sesame Sauce

PEI STEAMED MUSSELS...29

Leeks / Garlic / Bacon / White Wine Cream Sauce

CHESAPEAKE OYSTERS ...22/35

Pico de Gallo / Grilled Corn / Leche de Tigre

GAMBERI FRA DIAVOLO...33

Fontina / Romesco Sauce / Crostini

OSETRA CAVIAR...199

Blinis / Crème Fraiche

Main Courses

DAY BOAT SCALLOPS ...69

Cauliflower Purée / Apple-Fennel Salad
Roasted Grapes

PAN SEARED HALIBUT...62

Cous Cous / Zucchini / Coconut Thai Curry Sauce

DOVER SOLE PICCATA...71

Seasonal Vegetables / Piccata Sauce

ROASTED CORNISH HEN...49

Stuffed Leg / Lemon Risotto / Natural Jus

***MAPLE LEAF FARMS DUCK BREAST...59**

Creamy Grits / Andouille / Roasted Curry Carrots
Arugula / Agrodolce Sauce

***A5 AUSTRALIAN WAGYU BEEF...85**

Celeriac Purée / Seasonal Vegetables / Red Wine Reduction

***HERB CRUSTED RACK OF LAMB...69**

Roasted Potatoes / Seasonal Vegetables / Gastrique

*** PRIME RIBEYE ...72**

Goat Cheese Infused Potato Purée / Crispy Onions
Maître D' Butter / Chocolate-Red Wine Sauce

Desserts

ARTISANAL CHEESE PLATE...25

Chef's Selection of Artisanal Cheeses

CRÈME BRÛLÉE...18

Madagascar Vanilla Custard

MANGO MOUSSE...18

Sable Bretons / Passion Fruit Gel / Swiss Merengue

CHOCOLATE MOUSSE...18

Candied Orange Peel / Crèmeux / Orange Gel

*THESE ITEMS ARE SERVED RAW OR UNDERCOOK, AND IT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



Chef's Tasting Menu

Entire table must participate in the Tasting Menu

Tasting Menu \$175 / Wine Pairing \$120

Special Reserve Wine Pairing \$300

First Course

* CHESAPEAKE OYSTERS

Pico de Gallo / Grilled Corn / Leche de Tigre

Chardonnay: Jean Marc Brocard, "Saint Claire," Chablis, 2023

Domaine Zind-Humbrecht, "Roche Calcaire," 2018

FOIE GRAS TORCHON

Carrot Chutney / Luxardo / PX Reduction

Aimery, Brut Rosé, Crémant de Limoux, France, NV

Billecart-Salmon, Rosé, Brut, France, NV

Second

BLT GNOCCHI

Tomato Confit / Pancetta / Caramelized Onions / Romano Cream Sauce

Laurent Perrier, La Cuvée, Brut, Champagne, France, NV

Billecart-Salmon, Reserve, Brut, France, NV

Third Course

DAY BOAT SCALLOPS

Cauliflower Purée / Apple-Fennel Salad

Sauvignon Blanc: Lauverjat, Sancerre, 2023

Peter Michael, "L'Après-Midi," Knights, Valley, Sonoma, 2021

*MAPLE LEAF FARMS DUCK BREAST

Creamy Grits / Andouille / Agrodolce Sauce

Pinot Noir: Dierberg. Estate Grown, Santa Rita Hills, 2021

Mazzano, Amarone della Valpolicella Classico DOCG, 2012

Fourth Course

PAN SEARED HALIBUT

Cous Cous / Zucchini / Coconut Thai Curry Sauce

Chardonnay: Dierberg. Estate Grown, Santa Rita Hills, 2021

Olivier Leflaive, Puligny-Montrachet, France, 2020

*HERB CRUSTED RACK OF LAMB

Roasted Potatoes / Seasonal Vegetables / Gastrique

Malbec: Los Noques, Uco Valley, Argentina, 2015

Château Margaux, "Pavillon Rouge," Margaux, 2016

Fifth Course

MANGO MOUSSE

Sable Bretons / Passion Fruit Gel / Swiss Merengue

Château Les Justice, Premier Cru, Sauternes France

Royal Tokaji, Aszú, Hétszőlő, 5 Puttonyos, Hungary, 2014

CHOCOLATE MOUSSE

Candied Orange Peel / Crèmeux / Orange Gel

Emilio Lustau, Pedro Ximénez Solera Reserva, Jerez, Spain

Taylor Fladgate 30-year-Old Tawny Port, Portugal

Executive Chef: Carlos Leon

Pastry Chef: Mary Delfin

Wine Director / Sommelier: Stephen Elhafdi

General Manager: David Saavedra