



Appetizers

SOUP DU JOUR...18

Chef's Daily Preparation

***CHESAPEAKE OYSTERS...22/35**

Pico de Gallo / Grilled Yellow Corn

HEIRLOOM BEET SALAD...18

Candied Walnuts / Orange Vinaigrette

CALAMARI FRITTI...29

Wasabi Aioli

***HAMACHI TIRADITO ...32**

Avocado / Tobiko / White Corn / Leche de Tigre

***PRIME BEEF TARTARE...32**

Cornichons / Capers / Crostini

OSETRA CAVIAR...199

Blinis / Crème Fraiche

Main Courses

CRAB STUFFED FLOUNDER...60

Lemon Beurre Blanc / Crispy Capers

MARYLAND SOFT SHELL CRAB...65

Green Papaya / Orange – Coriander Sauce

BUTTER POACHED MAINE LOBSTER ...70

Asparagus / Osetra Caviar / Lobster Sauce

SPAGHETTINI ALLA PRIMAVERA...42

Cherry Tomato Confit / Feta / Basil Pesto

***APPLEWOOD SMOKED DUCK BREAST...59**

Plum Mousse / Duck Rilette / Smoked Beet Sauce

***RACK OF LAMB...72**

Roasted Potatoes / Seasonal Vegetables

***NY STEAK AU POIVRE...65**

Seasonal Vegetables / Cognac-Black Pepper Sauce

***PORK TENDERLOIN...50**

Cauliflower Purée / Apple – Dijon Compote

ROASTED PRIME RIB (FRI-SAT ONLY) ...70

Seasonal Vegetables / Roasted Potatoes

Desserts

ARTISANAL CHEESE PLATE...27

Chef's Selection of Artisanal Cheeses

PINEAPPLE TART TATIN...20

Salted Caramel Ice Cream

MADAGASCAR VANILLA CREME BRULEE...19

Vanilla Custard

FLOURLESS CHOCOLATE BROWNIE...20

Vanilla Ice Cream / Peanut Mousse

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

Chef's Tasting Menu

Entire table must participate in the Tasting Menu

Tasting Menu \$180 / Wine Pairing \$130

Special Reserve Wine Pairing \$350

First Course

***CHESAPEAKE OYSTERS**

Pico de Gallo / Grilled Corn

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

Billecart-Salmon, Brut Réserve, Champagne, France, NV

Second Course

***PRIME BEEF TARTARE**

Cornichons / Capers / Crostini

Pinot Noir: Hartford Family Winery, "Hartford Court," Russian River, 2022

Pinot Noir: Kistler Vineyard, Russian River Valley, Sonoma County, 2020

Third Course

MARYLAND SOFTSHELL CRAB

Green Papaya / Orange – Coriander Sauce

Chardonnay: Hartford Family Winery, "Hartford Court," Russian River, 2023

Chardonnay: Jean Marc Brocard, "Bougras," Chablis Grand Cru, Burgundy, France, 2019

Fourth Course

***A5 AUSTRALIAN WAGYU BEEF**

Sunchoke Purée / Red Wine Reduction

Cabernet Sauvignon: The Calling, Paso Robles, Central Coast, 2022

Château de Beaucastel, Châteauneuf-du-Pape, Rhone, France, 2022

Fifth Course

MANGO MOUSSE

Mango-Passion Fruit Coulis

Aguila, Sieur d'Arque Brut Rosé, Crémant de Limoux, AOC, France, NV

Billecart-Salmon, Brut Rosé, Champagne, France, NV

Executive Chef: Carlos Leon

Sommelier: Stephen Elhafdi

General Manager: David Saavedra