



## Prix-Fixe Menu

\$75 per Person

Entire Table Must Participate

### Appetizers

#### **SOUP DU JOUR**

Chef's Daily Preparation

----

#### **HEIRLOOM BEET SALAD**

Candied Walnuts / Orange Vinaigrette

---

#### **CHESAPEAKE OYSTERS**

Pico de Gallo / Grilled Yellow Corn

### Main Courses

#### **MAPLE LEAF FARMS DUCK LEG CONFIT**

Creamy Polenta / Fava Beans / English Peas

----

#### **MARYLAND SOFT SHELL CRAB**

Green Papaya / Orange – Coriander Sauce

---

#### **\*PAN SEARED VERLASSO SALMON**

Homemade Basil Gnocchi / Pesto Sauce

### Desserts

#### **FLOURLESS CHOCOLATE BROWNIE**

Vanilla Ice Cream / Peanut Mousse

----

#### **MADAGASCAR VANILLA CRÈME BRULEE**

Vanilla Custard