



**Three Course Prix - Fixe \$95 / Wine Pairing \$80**

**Four Course Prix - Fixe \$125 / Wine Pairing \$110**

**Five Course Prix - Fixe \$165 / Wine Pairing \$140**

**(Entire table must participate)**

## **Appetizers**

<b>SOUP DU JOUR</b>	<b>18</b>
Chefs Daily Préparation	
Sommelier Selection	
<b>*CHEASAPEAKE OYSTERS</b>	<b>22/35</b>
Pico de Gallo / Grilled Yellow Corn	
Chardonnay : Domaine Jean Marc Brocard, "Saint Claire," Chablis, Bourgogne, 2023	
<b>*TIRADITO DE HAMACHI</b>	<b>32</b>
Avocado / Tobiko / White Corn / Leche de Tigre	
Riesling : Schloss Vollrads Estate, Kabinett, Rheingau Germany, 2022	
<b>CALAMARI FRITTI</b>	<b>29</b>
Wasabi Aioli	
Laurent Perrier, La Cuvée Brut, Champagne, France, NV	
<b>*PRIME BEEF TARTARE</b>	<b>32</b>
Cornichons / Capers / Crostini	
Pinot Grigio: Conte Brandolini d'Alba, Friuli-Venezia Giulia, Italy 2022	
<b>GRILLED WATERMELON SALAD</b>	<b>18</b>
Feta / Candied Walnuts / Honey - Balsamic Vinaigrette	
Chardonnay/Petit Manseng: "Ashby White" Chateau O'Brien, "North Point," VA, 2021	

## **Pasta Course**

<b>PASTA ALLA PRIMAVERA</b>	<b>40</b>
Homemade Pasta / Cherry Tomato Confit / Feta / Basil Pesto	
Pinot Grigio: Conte Brandolini d'Alba, Friuli-Venezia Giulia, Italy 2022	
<b>COSTINE BRASATI CON SPAGHETTINI</b>	<b>40</b>
Braised Short ribs / Homemade Spaghettoni	
Pinot Noir: Hartford Family Winery, "Hartford Court," Russian River Valley 2022	

## **Seafood**

<b>MARYLAND SOFTSHELL CRAB</b>	<b>65</b>
Soba Noodle / Green Papaya / Orange – Coriander Sauce Sauvignon Blanc: Cloudy Bay, Marlborough, New Zealand, 2024	
<b>CRAB STUFFED FLOUNDER</b>	<b>60</b>
Jumbo Lump / Fish Mousse / Lemon Beurre Blanc / Crispy Capers Chardonnay: Hartford Family Winery, "Hartford Court," Russian River, 2023	
<b>PAN SEARED VERLASSO SALMON</b>	<b>55</b>
Homemade Gnocchi / Pesto Sauce Rosé: Petit Balthazar, Pay D'Oc, France, 2023	
<b>BUTTER POACHED MAINE LOBSTER</b>	<b>70</b>
Asparagus / Caviar / Lobster Sauce Jean-Marc Lafont, Brut Blanc de Blanc, Crémant de Bourgogne, France, NV	

## **Poultry and Meat**

<b>*APPLEWOOD SMOKED DUCK BREAST</b>	<b>59</b>
Duck Rillettes / Plum Mousse / Smoked Beet Sauce Pinot Noir : Domaine Dubois, "La Ratausse," Savigny-Les-Beaune, Burgundy, France, 2022	
<b>ROASTED GUINEA HEN</b>	<b>49</b>
Roasted Potatoes / Pearl Onions / Natural Jus Nebbiolo: G.D.Vajra, d'Alba," Barolo, Piedmont, Italy, 2021	
<b>*NY STEAK AU POIVRE</b>	<b>65</b>
Seasonal Vegetables / Cognac – Black Pepper Sauce Barbera: G.D.Vajra, Barbera d'Alba Superiore, Piedmont, Italy, 2023	
<b>* NEW ZEALAND RACK OF LAMB</b>	<b>72</b>
Roasted Potatoes / Seasonal Vegetables Malbec: Los Noques, Uco Valley, Argentina, 2022	
<b>*A5 AUSTRALIAN WAGYU BEEF (2 oz portion)</b>	<b>85</b>
Sunchoke Purée / Red Wine Reduction (Additional \$15 w / Prix - Fixe) Cabernet Sauvignon: The Calling, Paso Robles, Central Coast, California, 2022	

## **Desserts**

<b>MADAGASCAR VANILLA CRÈME</b>	<b>20</b>
Vanilla Custard Château Nadal Hainaut, Muscat de Rivesaltes, Languedoc-Roussillon	
<b>PINEAPPLE TART TATIN</b>	<b>20</b>
Salted Caramel Ice Cream Aguila, Brut Rosé, Crémant de Limoux, France, NV	
<b>FLOURLESS CHOCOLATE BROWNIE</b>	<b>20</b>
Vanilla Ice Cream / Peanut Mousse Sherry: Emilio Lustau, "East India Solera," Jerez, Spain, NV	