



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

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

Pasta Course

PASTA ALLA PRIMAVERA	40
Homemade Pasta / Cherry Tomato Confit / Feta / Basil Pesto	
Pinot Grigio: Conte Brandolini d'Alba, Friuli-Venezia Giulia, Italy 2022	
COSTINE BRASATI CON SPAGHETTINI	40
Braised Short ribs / Homemade Spaghettoni	
Pinot Noir: Domaine Dubois Bernard, "Les Ratausse," Savigny-Lès-Beaune, 2020	

Seafood

MARYLAND SOFTSHELL CRAB	65
Soba Noodle / Green Papaya / Orange – Coriander Sauce Sauvignon Blanc: Cloudy Bay, Marlborough, New Zealand, 2024	
POACHED HERB CRUSTED COD	60
Osetra Caviar / Pernod-Beurre Blanc Sauvignon Blanc: Cliff Lede Vineyards, Napa Valley, 2021	
PAN SEARED VERLASSO SALMON	55
Homemade Gnocchi / Pesto Sauce Rosé: Petit Balthazar, Pay D'Oc, France, 2023	
BUTTER POACHED MAINE LOBSTER	70
Asparagus / Caviar / Lobster Sauce Jean-Marc Lafont, Brut Blanc de Blanc, Crémant de Bourgogne, France, NV	

Poultry and Meat

*APPLEWOOD SMOKED DUCK BREAST	59
Duck Rillettes / Plum Mousse / Smoked Beet Sauce Pinot Noir : Domaine Dubois, "La Ratausse," Savigny-Les-Beaune, Burgundy, France, 2022	
ROASTED GUINEA HEN	49
Roasted Potatoes / Pearl Onions / Natural Jus Bordeaux Blend: "Ashby Red" Chateau O'Brien, Markham VA, 2020	
*NY STEAK AU POIVRE	65
Seasonal Vegetables / Cognac – Black Pepper Sauce Barbera: G.D.Vajra, Barbera d'Alba Superiore, Piedmont, Italy, 2023	
* NEW ZEALAND RACK OF LAMB	72
Roasted Potatoes / Seasonal Vegetables Carignan: Domaine Nadal Hainaut, "1900 La Centenaire," Côtes Catalanes, 2019	
*A5 AUSTRALIAN WAGYU BEEF (2 oz portion)	85
Sunchoke Purée / Red Wine Reduction (Additional \$15 w / Prix - Fixe) Cabernet Sauvignon: The Calling, Paso Robles, Central Coast, California, 2022	

Desserts

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