



Three Course Prix - Fixe \$99 / Wine Pairing \$80
Four Course Prix - Fixe \$129 / Wine Pairing \$110
Five Course Prix - Fixe \$169 / Wine Pairing \$140
(Entire table must participate)

Appetizers

SOUP DU JOUR 18
Chefs Daily Préparation
Sommelier Selection

MIXED GREEN SUMMER SALAD 18
Champagne Vinaigrette / Chef Accoutrements
Ashby White : Chateau O'Brien, "North Point," Markham, VA, 2024

***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
Crémant de Bourgogne : Jean-Marc Lafont, Blanc de Blanc, France. NV

***PRIME BEEF TARTARE** 32
Cornichons / Capers / Crostini
Rosé : Le Cellier d'Eguilles, "LoveR," Coteaux d'Aix en Provence, France, 2025

FOIE GRAS TORCHON 30
Espresso Jam / Mascarpone / Pickled Orange
Late Harvest : Château Les Justices, Sauternes, Bordeaux, France, 2022

Pasta Course

PASTA ALLA PRIMAVERA 40
Homemade Pasta / Cherry Tomato Confit / Feta / Basil Pesto
Chenin Blanc: Dry Creek Vineyards, Dry Creek, Sonoma County, 2024

RAVIOLI ALL' ARAGOSTA 45
English Peas / Creamy Lobster Sauce
Chardonnay: Domaine Eden, Santa Cruz Mountains, Central Coast, 2017

Seafood

CRAB STUFFED FLOUNDER	69
Crispy Maitake Mushrooms / Pernod – Beurre Blanc	
Chardonnay: Domaine Eden, Santa Cruz Mountains, Central Coast, 2017	
PAN SEARED VERLASSO SALMON	55
Homemade Gnocchi / Pesto Sauce	
Champagne : Laurent Perrier, La Cuvée Brut, Champagne, France, NV	
SCALLOPS & PORK BELLY	69
Baby Bok Choy / King Trumpet Mushroom / Maple – Dijon Jus	
Sauvignon Blanc: Charles Krug Winery, Napa Valley, 2022	

Poultry and Meat

ROASTED GUINEA HEN	49
Roasted Potatoes / Pearl Onions / Natural Jus	
Ashby Red: Chateau O'Brien, "Padlock" Markham VA, 2020	
*APPLEWOOD SMOKED DUCK BREAST	59
Duck Rillettes / Plum Mousse / Smoked Beet Sauce	
Pinot Noir : Domaine Dubois Bernard, "Les Ratausse," Savigny-Lès-Beaune, 2020	
*HERB CRUSTED RACK OF LAMB	72
Roasted Potatoes / English Pea Purée	
Bordeaux Blend: Maison Louis Vialard, Villa Estuaire, Pauillac, Bordeaux, France, 2023	
*PRIME FILET MIGNON ROYALE	85
Seasonal Vegetables / Cognac – Black Pepper Sauce	
(Additional \$15 w / Prix - Fixe)	
Malbec: Los Noques, Reserve, Uco Valley, Mendoza, Argentina, 2021	
*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

PROFITEROLES	20
Almond Mousseline / Opaline Whipped Cream / Citrus Gel	
Port: Taylor Fladgate 10-years-Old Tawny, Portugal, NV	
KEY LIME PIE	20
Grahams Cracker / Merengue / Mango	
Sparkling : Aguila, Brut Rosé, Crémant de Limoux, France, NV	
CHOCOLATE MOUSSE	20
Feuilletine / Raspberry Gel / Raspberry Whipped Cream	
Emilio Lustau, Pedro Ximénez Solera Reserva, Jerez, Andalucía, Spain, NV	