



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

**HOUSE CEASAR SALAD** 18  
Baby Romaine / Parmesan Tuille / Boquerones  
Ashby White : Château O'Brien, "North Point," Markham, VA, 2024

**\*CHESAPEAKE OYSTERS** 22/35  
Pico de Gallo / Grilled Yellow Corn  
Chardonnay : Domaine Jean Marc Brocard, "Saint Claire," Chablis, Bourgogne, 2024

**\*TIRADITO DE SALMON** 32  
Avocado / Tobiko / White Corn / Leche de Tigre  
Rosé : Domaine Bargemone, Coteaux d'Aix-en-Provence, France, 2025

**GRILLED OCTOPUS** 32  
Roasted Potatoes / Chimichurri  
Riesling: Schloss Vollrads Estate, Kabinett, Rheingau Germany, 2022

**\*PRIME BEEF TARTARE** 32  
Cornichons / Capers / Crostini  
Rosé : Domaine Bargemone, 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**

**WILD MUSHROOMS RISOTTO** 45  
Parmesan Tuille / King Trumpet Mushroom  
Pinot Noir: Hartford Family Winery, "Hartford Court," Russian River, 2023

**BUTTERNUT SQUASH RAVIOLI** 45  
Candied Walnuts / Brown Butter Sage  
Chardonnay: Hartford Family Winery, "Hartford Court," Russian River Valley, 2024

## **Seafood**

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| <b>CRAB STUFFED FLOUNDER</b>                                                     | 69 |
| Crispy Wild Mushrooms / Pernod – Beurre Blanc                                    |    |
| Chardonnay : Domaine Jean Marc Brocard, "Saint Claire," Chablis, Bourgogne, 2024 |    |
| <b>*PAN SEARED VERLASSO SALMON</b>                                               | 55 |
| Homemade Gnocchi / Pesto Sauce                                                   |    |
| Champagne : Laurent Perrier, La Cuvée Brut, Champagne, France, NV                |    |
| <b>*SCALLOPS &amp; PORK BELLY</b>                                                | 69 |
| Baby Bok Choy / King Trumpet Mushroom / Maple – Dijon Jus                        |    |
| Sancerre : Lauverjat, "Perle Blanche," Loire Valley, France, 2025                |    |

## **Poultry and Meat**

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| <b>GRILLED VEAL SWEETBREAD</b>                                            | 62 |
| Parsley & Lemon Risotto / Veal Demi Glace                                 |    |
| Ashby Red: Chateau O'Brien, "Padlock" Markham VA, 2020                    |    |
| <b>*BERKSHIRE PORK TENDERLOIN</b>                                         | 55 |
| Pork Tenderloin / Pork Cheeks                                             |    |
| Tempranillo: Arano, "Moradillo de Roa," Crianza, Ribera del Duero, 2019   |    |
| <b>*APPLEWOOD SMOKED DUCK BREAST</b>                                      | 59 |
| Duck Rillettes / Plum Mousse / Smoked Beet Sauce                          |    |
| Pinot Noir: Hartford Family Winery, "Hartford Court," Russian River, 2023 |    |
| <b>*HERB CRUSTED RACK OF LAMB</b>                                         | 72 |
| Roasted Potatoes / English Pea Purée                                      |    |
| Zinfandel : Pedroncelli, "Mother Clone," Dry Creek Valley, 2023           |    |
| <b>*PRIME FILET MIGNON ROYALE</b>                                         | 85 |
| Seasonal Vegetables / Cognac – Black Pepper Sauce                         |    |
| (Additional \$15 w / Prix - Fixe)                                         |    |
| Malbec: Los Noques, Reserve, Uco Valley, Mendoza, Argentina, 2021         |    |

## **Desserts**

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| <b>MADAGASCAR VANILLA CRÈME BRÛLÉE</b>                                   | 20 |
| Vanilla Custard                                                          |    |
| Crémant de Bourgogne : Jean-Marc Lafont, Blanc de Blanc, France. NV      |    |
| <b>KEY LIME PIE</b>                                                      | 20 |
| Grahams Cracker / Merengue / Mango                                       |    |
| Sparkling : Aguila, Brut Rosé, Crémant de Limoux, France, NV             |    |
| <b>CHOCOLATE MOUSSE</b>                                                  | 20 |
| Feuilletine / Raspberry Gel / Raspberry Whipped Cream                    |    |
| Emilio Lustau, Pedro Ximénez Solera Reserva, Jerez, Andalucía, Spain, NV |    |
| <b>ARTISANAL CHEESE PLATE</b>                                            | 30 |
| Chef's Selection of Artisanal Cheeses (Additional \$10 w/ Prix - fixe)   |    |
| Port: Taylor Fladgate 10-years-Old-Tawny, Portugal                       |    |